

THE NATIONAL PROVISIONER

JULY 31 • 1943

Leading Publication in the Meat Packing and Allied Industries Since 1891

Bar
Rendering A Particularly Timely
ECONOMIC SERVICE
To The WAR EFFORT
Thru The Packing Industry

Since the war emergency, the available slaughtering and processing facilities have been virtually frozen. However, thru the medium of Dressed Hog arrangements, those plants with excess slaughtering facilities, located in the surplus hog producing sections of the country, have made it possible for those processing plants throughout the rest of the country, without sufficient slaughtering facilities, to continue operating to their fullest efficiency—thereby continuing the services of complete Packing House entities to the welfare of the country, and so vital to the war effort, resulting in maximum efficiency, and balancing the facilities of the Meat Packing industry.

The economic soundness of shipping Dressed Hogs, requiring just about half the railroad facilities otherwise needed to transport live hogs, saving live hog in transit shrinkage equalling approximately 50c per dressed Cwt., saving millions of pounds of meat, doing the job of slaughtering where labor costs and overhead are less, and saving the freight on the difference between the live weight and the dressed weight of the hogs, is especially desirable, essential, and vital under present conditions.

Fifteen years ago we originated, and have since

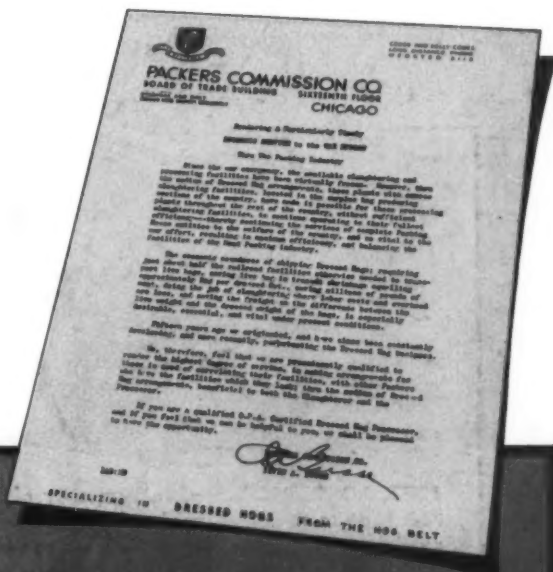
been constantly developing, and more recently, perpetuating the Dressed Hog business.

We, therefore, feel that we are preeminently qualified to render the highest degree of service, in making arrangements for those in need of correlating their facilities, with other Packers who have the facilities which they lack, thru the medium of Dressed Hog arrangements, beneficial to both the Slaughterer and the Processor.

If you are a qualified O.P.A. Certified Dressed Hog Processor, and if you feel that we can be helpful to you, we shall be pleased to have the opportunity.

PACKERS COMMISSION CO.

Irvin A. Busse
IRVIN A. BUSSE



PACKERS COMMISSION CO.

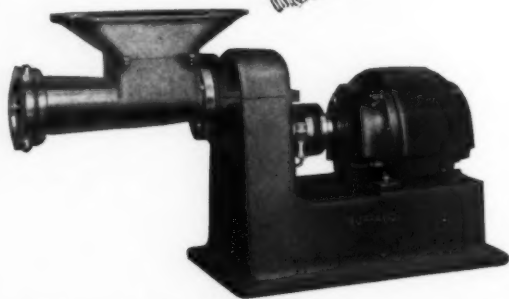
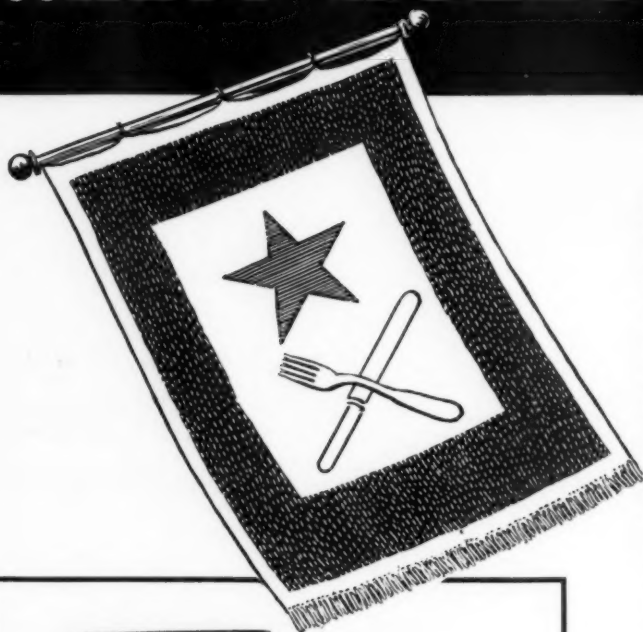
BOARD OF TRADE BUILDING

SIXTEENTH FLOOR

ORIGINAL AND ONLY
DRESSED HOG BROKERS EXCLUSIVELY

CHICAGO

America's **STAR** Boarders ...have "HOLLOW LEGS"



BUFFALO GRINDERS—Rated capacity of Model 78-B is up to 15,000 lbs. per hr. Smaller models also available. Cuts meat as fast as two men can feed it!

Even Army cooks wonder **where** the boys are putting it all! No armed force in history has ever eaten so heartily as today's American fighting men.

Sausage and other meats form the backbone of Army menus... And the nation's Packers are performing miracles in keeping up with the healthy appetites of our soldiers. Thousands of war-workers are eating more, **too**, and millions of civilians also need meat to keep healthy in these war years.

Buffalo machines are invaluable today to sausage manufacturers who are working at furious speed to raise production to meet this huge demand. After the war is over, Buffalo cutters, grinders, mixers and stuffers will **still** be needed for the gigantic task of food relief for the stricken nations.

Write for complete Buffalo catalog **today**.
Address:

JOHN E. SMITH'S SONS CO.
50 Broadway Buffalo, N. Y.

Sales and Service Offices in Principal Cities



Buffalo

**QUALITY SAUSAGE
MAKING MACHINERY**



How Patapar is helping solve

War packaging problems

For over 58 years the biggest job of Patapar* Vegetable Parchment has been packaging and protecting foods. War needs resulted in a new appreciation of what this remarkable paper can do, and today Patapar has many important war assignments. Most of them cannot be talked about, but here are a few examples:

- In manufacturing of gas masks
- In manufacture of Plexiglas
- Mold liners
- Ration C wrappers
- Map tracing papers
- Ointment box liners
- Snuff box liners
- Special photographic purposes
- Liners for coffee bags
- Bulk shortening packaging units
- Liners for motor oil containers

Patapar is grease-resisting, insoluble, boil-proof. These basic characteristics have been a vital aid in solving difficult problems. Used alone as a wrapper Patapar meets exacting requirements. And with the addition of special treatments, or when used in combination with other materials it can do jobs never before thought possible for paper.

Today, operating at peak capacity, we require more time to process orders. So if you have a special job for Patapar we suggest you let us know your requirements as far in advance as possible.

* Reg. U. S. Pat. Off.

*Some of the ways
Patapar can help you*

- Meat wrappers
- Ham boiler liners
- Butter wrappers
- Tub liners and circles
- Lard wrappers and
bulk packaging units
- Carton and box liners
- Frozen food wrappers

Paterson Parchment Paper Company • Bristol, Pennsylvania

WEST COAST PLANT: 340 BRYANT STREET, SAN FRANCISCO, CALIFORNIA
BRANCH OFFICES: 120 BROADWAY, NEW YORK • 111 WEST WASHINGTON STREET, CHICAGO

ABC

THE NATIONAL PROVISIONER

Volume 109

JULY 31, 1943

Number 5

Table of Contents

Question Hog Ceiling Need.....	11
See More Normal Meat Trade.....	11
Pamphlet Explains Management Plan...	22
Use Truck Ad Space Effectively.....	12
Fats and Oils Allocation.....	18
Reduce Set-Aside Percentages.....	16
Fresh Pork Premiums Reduced.....	15
Minor Changes in Point Values.....	14
Costs Allowed on Export Wrapping....	14
Music as Production Incentive.....	28
Orders by War Agencies.....	29
Up and Down the Meat Trail.....	25

EDITORIAL STAFF

EDWARD R. SWEM, Editor
VAL WRIGHT, Managing Editor • ROBERT V. SKAU, Market
Editor • NEIL I. SKAU, JR., Associate Editor • RICHARD
E. PULLIAM, Art Director

Washington: C. B. HEINEMANN, JR., 700 Tenth St., N. W.

Published weekly at 407 So. Dearborn St., Chicago (5), Ill., U. S. A. by The National
Provisioner, Inc. Yearly subscriptions: U. S., \$4.50; Canada, \$6.50; foreign coun-
tries, \$6.50. Single copies, 25 cents. Copyright 1943 by The National Provisioner,
Inc. Trade Mark Registered in U. S. Patent Office. Entered as second-class matter
October 8, 1919, at the post office at Chicago, Ill., under the act of March 3, 1879

ADVERTISING DEPARTMENT

Chicago: HARVEY W. WERNECKE, Manager, Advertising Sales
FRANK N. DAVIS, Special Representative
MYRTLE LINDAHL, Production Manager
407 S. Dearborn St. (5), Tel. Wabash 0742.

New York: H. SMITH WALLACE, Eastern Manager
LILLIAN M. KNOELLER
300 Madison Ave. (17), Tel. Murray Hill 2-6153.

Los Angeles: DUNCAN A. SCOTT & CO.,
Western Pacific Bldg. (15)

San Francisco: DUNCAN A. SCOTT & CO., Mills Bldg. (4)

DAILY MARKET SERVICE

(Mail and Wire)
E. T. NOLAN, Editor C. H. BOWMAN, Editor

PUBLISHED BY THE NATIONAL PROVISIONER, INC.

LESTER L. NORTON, Vice President • E. O. H. CILLIS, Vice
President and Treasurer • THOS. McERLEAN, Secretary

OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE



Shackles and Trolleys



Beef Knocking Pens

know
tion
new
com
is

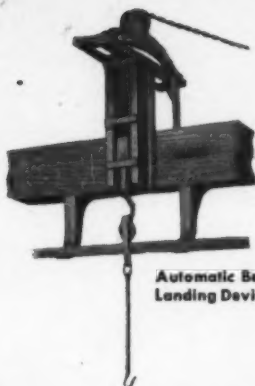


THE GLOBE

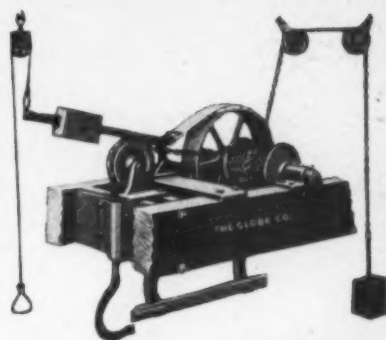
4000 PRINCETON AVENUE CH



Beef Paunch Trucks



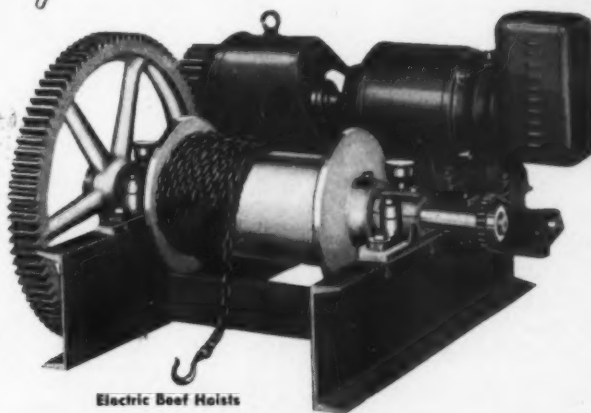
Automatic Beef Landing Devices



Beef Droppers



Head Chopping Blocks



Electric Beef Hoists

Cattle Slaughtering Equipment

Whether big or little, for cattle, and for slaughtering is machinery Globe is a leader in perfection. Globally engineered and built with an expert understanding of the needs of packing plants, Globe equipment made friends long before this country was founded.

Our equipment is made to give the user a full term service with a minimum of maintenance and repair.

Long life. Illustrated here are only a few of the many quality items we can furnish. Whatever your needs let us tell you how we can help you. We are often able to surprise customers with the speed of our production and delivery during these difficult times. Our extensive production facilities, our complete engineering department, our quick sources of raw materials all aid in an unusual service. Let us discuss your needs.

GLOBE COMPANY

1 AVE. CHICAGO, ILLINOIS

28 Years


OF SERVING THE MEAT PACKING
INDUSTRY WITH EXPERTLY DESIGNED
EQUIPMENT

**PRESERVED
PICKLING
SALT**

*Will Cure
For Every Purpose*

THE PRESERVING MANUFACTURING CO. BROOKLYN, N.Y.

300 BILLION

*dollars — or more for defense . . .
but not one  cent for tribute!*



Those are HOTTMANN sentiments, and it is also why we are 100% back of Uncle Sam during the war, and when it is all over we'll be all out for supplying the mixing equipment to feed the millions wherever food is needed.

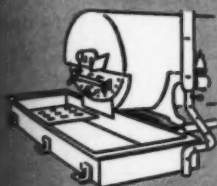
The distinguishing characteristic of HOTTMANN equipment is its efficiency. Every new feature that has been added to the betterment of food products has resulted from actual experience in one of the most up-to-date packing plants in the country.

Better consult HOTTMANN before you buy new equipment because you will want to operate equipment that embodies the latest ideas based on war experience.

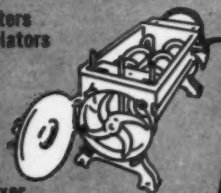
About Tomorrow's Problems

New problems in manufacture and improved methods in processing are certain in an America obligated to feed more millions of people than ever before in the post-war years. Let us help you plan, now, to work out tomorrow's mixing problems.

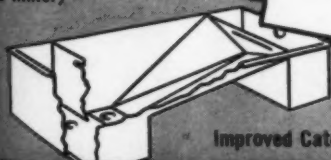
Put Your Mixing Problems up to
HOTTMANN



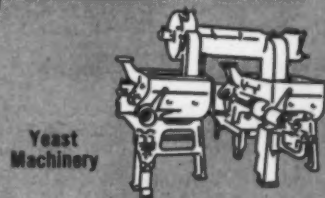
Fat Melters and Percolators



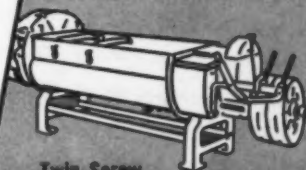
Kutmixer Combined Cutter and Mixer



Improved Catch Basin



Yeast Machinery



Twin-Screw Super Mixer



Mixer, Interior view

THE HOTTMANN MACHINE COMPANY

3325-47 East Allen Street

Philadelphia, Penna.



Path to Progress

THE WAY to knowledge is the path to progress. It is an American privilege which we hold sacred.

The advertising of dextrose is a step along that path. It educates the public to know the value of this pure white, food-energy sugar.

Mothers and fathers learn why dextrose is essential for infant growth. Housewives learn why foods enriched with dextrose forestall fatigue and

maintain reserve energy in hard-working husbands and sons.

Though the supply of dextrose scarcely meets current demands (including those of the Army and Navy which naturally have priority), the advertising of dextrose will continue to promote the prestige of this valuable sugar.

CORN PRODUCTS SALES COMPANY
333 NO. MICHIGAN AVE., CHICAGO, ILL.

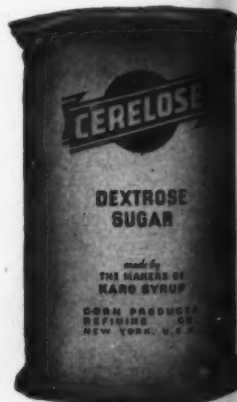
The advertising of dextrose, as an educational force, doubly benefits America. Consumers learn how this pure white, crystalline food-energy sugar forestalls fatigue, fortifies energy. Then they ask for foods "Enriched with Dextrose", thus increasing the use of American corn, grown by American farmers, refined in American factories, distributed by American companies.

CERELOSE *is* DEXTROSE

TUNE IN

Stage Door Canteen

Every Thursday 9:30 to 10:00 P.M., E.W.T., Columbia Network, Coast-to-Coast





Flavor

IS THE THING
IN WHICH TO WIN THE
FAVOR OF THE KING

C.O.S. SEASONINGS

GIVE YOU *perfect* FLAVOR CONTROL

Stange's
C.O.S. SEASONINGS
give you 7 advantages

- 1 SEASONING CONCENTRATION NEVER VARIES
- 2 BLEND ALWAYS UNIFORM
- 3 PERFECT DISTRIBUTION OF FLAVOR
- 4 BETTER PRODUCT APPEARANCE
- 5 GREATER EYE APPEAL
- 6 DISSOLVES EASILY AND QUICKLY
- 7 ELIMINATES EXCESSIVE MIXING

Now . . . more than ever, flavor is a guide to food buying. You can keep consumers tied to your product—you can prevent brand switching by giving your product flavor individuality with Stange's C.O.S. Seasonings. Make your product *different*—give it a remembered flavor personality, the kind that builds good-will now and in the future. The Stange Chef will gladly help you develop a fixed spice formula—tailor-made to your product—a formula that never varies—always uniform in quality and seasoning strength.

WM. J. STANGE COMPANY

2536 W. MONROE STREET

CHICAGO, ILLINOIS

Western Branches: 1260 Sansome Street, San Francisco - 923 E. Third Street, Los Angeles

Give Your Liver Sausage Sales-Appeal
with

Armour's Natural Casings

Sales-appeal starts with eye-appeal . . . and that's why Armour's Natural Casings are your wise choice.

For these clear, white casings dress up liver sausage . . . make it *extra*-inviting to customers, at first glance!

But that's only half the story. Armour's Natural Casings keep your sausage as fresh and tasty as it looks! Seal in the rich goodness longer . . . so customers always get your product at its best!

There's a wide variety of Armour's Natural Casings . . . uniformly graded for size, free from imperfections. You'll find the answer to your liver sausage casing problems when you order Armour's. And you'll be giving your product the eye-appeal that means added sales-appeal!

ARMOUR AND COMPANY

If you are making sausages for the Armed Forces...use Armour's Natural Casings and be sure they will meet all requirements.



LATE NEWS— FLASHES

Imperial county, Calif., is designated a critical meat shortage area by Order 34 under RMPR 148, Amendment 1, Order 30 under RMPR 169, Amendment 1, and Order 2 under RMPR 239, Amendment 1. The entire state of Nevada is designated a critical meat shortage area by Order 35 under RMPR 148, Amendment 1, Order 32 under RMPR 169, Amendment 1, and Order 4 under RMPR 239, Amendment 1. The previous designation in Nevada covered only Clark county. These orders are effective July 25.

Amendment 39 to RPS 53 allows a premium of 4c per lb. over the price of standard commercial refined lard for the processor's price of Swift & Company's bland lard. This is in line with other quality differentials.

Amendment 23 to RMPR 169, announced late this week by OPA, establishes prices for boneless standard beef to be sold to federal, state or municipal institutions.

Additions to the maximum price for
(Continued on page 39.)

PACKERS AND PRODUCERS QUESTION PRESENT NEED FOR HOG CEILINGS

IN SPITE of the fact that the hog ceilinging meeting at Chicago on July 30 had been labelled by OPA as a "take-it-or-leave-it session," which would be devoted to discussing the technique of applying the ceiling rather than its desirability, most of the packers, producers and livestock marketing representatives present expressed strong opposition to the proposed maximum on hogs.

"Let's give the meat management program and the War Meat Board a chance," said Oscar G. Mayer, president, Oscar Mayer & Co., "because with supply and demand balanced by the board, and the government managing prices through its buying, there will be no need for ceilings on hogs."

Charles M. Elkinton, OPA director of subsidies, threw the responsibility for hog ceilings back in the industry's lap with the statement that "a large number of packers had advocated ceilings for a long time" and were forcing OPA's hand by a suit in the Emergency Court of Appeals which questioned the

legality of the price agency's regulations on the ground that its failure to put a ceiling on live hogs had deprived packers of the processing margin guaranteed them by law.

Some of those present declared, however, that hog ceilings were no longer favored by any substantial group in the industry. They contended that OPA is tackling far more than it can handle and that the hog ceiling regulation will spawn a huge number of livestock black markets.

The morning session was devoted to discussion of differentials for different weights and types of hogs. OPA representatives Elkinton and Gale Johnson, special meat consultant, heard many views; some advocated price ceiling differentials for low-yield hogs, but others felt they were unnecessary.

"If you go and inject a lot of differentials into this regulation, the dangers of black market operations are greater than ever," said Howard Greer, vice president, Kingan & Co., when asked by Mr. Elkinton if he had anything to say. "We packers can take pretty good care of ourselves as far as differentials are concerned, and the less red tape, the better we'll like it."

"Furthermore, as long as you want to know if I have anything to say, even though I may be out of order, I think that the hog ceiling regulation is a big mistake. With all these controls of pork price ceilings, licensing, quotas and other restrictions, there is absolutely no need for live hog ceilings. But as long as OPA is set on having a ceiling, please let's have it just as simple as possible," admonished Mr. Greer.

Sven Lund, vice president of Swift & Company, warned the OPA officials that if the industry itself has been unable to work out ceiling plans, then it seemed improbable that Washington could. He too asked for a minimum of red tape if the regulation must go through.

Although ruled out of order, commission men and hog producers alike criticized hog ceilings as unnecessary. These sources appeared to be less desirous of imposing differentials for various types of hogs.

Discussion of differentials for seasonal variation came mostly from producers. It was pointed out that fall pigs should have a higher value than spring farrow pigs, because cost of producing the former is greater. If there were no variation, it was said, the majority of finishers would produce spring pigs in preference to fall pigs and therefore marketings would be disrupted.

The subject of allocations did not

(Continued on page 39.)

Price Management a Possibility With Easing of Supply Situation

DISTINCT improvement in the meat supply situation was apparent this week and there were some indications that meat trade may soon be on a more competitive and normal basis than it has been for some months.

It now seems possible that the War Meat Board, having achieved some balance between supply and demand, may be able to gain a second major objective of the meat management program—the creation of a situation in which the government can manage meat prices rather than set them (see page 22). Under such conditions the price paid by the government for product would establish the market, but price and distribution relationships would be more sensitive to normal competitive forces.

The Food Distribution Administration in announcing this week that its inventory position is such that it intends to curtail purchases of most pork items, including lard, during the next few weeks when hog slaughter is expected to be in seasonally small volume, stated that substantial quantities of frozen meat of all kinds, frozen and cured Wiltshire sides and hog casings are needed and will be purchased at ceiling prices.

However, the limited quantities of other items required, including cured and canned meat, will be purchased on a competitive basis.

(Hog prices at Chicago broke sharply on the FDA announcement, with the lights off 15@25c and heavies down 25 @40c, but the carlot market, while very active, has so far stayed at the ceiling level.)

July Marketings Large

The American Meat Institute reported this weekend that gratifying increases in receipts of cattle, sheep and lambs over those in June, and the biggest receipts of hogs—5,200,000—for any July of record, featured the meat trade for July.

The number of cattle dressed under federal inspection in July—800,000 head—represented a 13 per cent increase over the previous month, when supplies were relatively low, but was 24 per cent less than in July of last year. Sheep and lambs dressed amounted to 1,850,000 head, the largest on record for that month.

(Continued on page 20.)

"TRAVELING BILL BOARD" SPACE HAS HIGH VALUE

If Well Designed and Maintained



By RALPH ROYER

Advertising Manager, Meyercord Co.

TO THOUSANDS of eyes your refrigerated trucks and sales cars represent your company, as they travel the highways and streets. Do they "deliver" smart, favorable impressions to your customers—and to the prospects they pass as they travel? Or, do they create no impression at all—or perhaps a negative one?

Careful grooming and decoration has always been considered an excellent—and inexpensive—form of mobile, outdoor advertising. The utilization of all effective areas on your motor vehicles for sales messages, trade-marks and product reproductions requires no purchase of advertising space—it's yours for the using!

Today, with re-painting a necessary part of wartime truck conservation, truck operators are still able to change their sales messages as desirable. Modern decorative materials still permit overnight application of elaborate truck decorations without the use of critical materials.

Startling proof of the value of "free" truck advertising space was recently brought to light in a comparison of two similar forms of advertising, i.e., stationary outdoor billboards and motor truck bodies. The finding revealed that, while the cost of space on a single billboard location may range from \$35 to \$600 a month, the nationwide average for ordinary paper-posted billboards is estimated to cost about \$10 a month, or \$120 a year.

Accepting the premise that a properly decorated truck is fully the equivalent of one average outdoor billboard, it can be conceded that the owner of 100 trucks possesses free space on his "ambulating ambassadors" that has an actual worth of \$12,000 annually. If a truck which is painted and lettered on both sides may be considered the equal of two billboards, then the space value is \$24,000. Yet, as a necessary part of the equipment, this space costs only the modest amount paid for the decoration!

Let us make a quick computation of the advertising "box office" value of all the fleet trucks in America. The count shows approximately a million fleet trucks, ranging from eight to 16,000 or more to a fleet, operating an average

mileage of 20,000 miles per truck per year. The space value of a million trucks, based on \$120 annually for each side, comes to \$240,000,000. Nearly a quarter of a billion dollars' worth of sign-board space in motion! Think of it.

This amazing total is mentioned, not in order to cast an unfavorable reflection upon the value of billboard advertising, but rather to emphasize that, if the latter type of advertising is found to be profitable, then truck space offers an advertising value in some degree comparable to the known value of billboard space; perhaps even more valuable, since trucks are always in motion.

Advertising—Not Maintenance

Moreover, in these days of limited pleasure driving, it is probable that the value of truck ads has increased in comparison with "country" billboards. Trucks are seen on city streets and country roads, by pedestrians as well as motorists, while it is probable that fewer of the latter are now exposed to billboards in country locations.

These points emphasize that truck decoration should be considered a major advertising operation in respect to a fleet of any proportions, particularly that of a national advertiser, instead of being charged to maintenance costs, and show why the chiefs of maintenance in

a growing number of organizations often turn to their own advertising counsels, or to an experienced designer or decalcomania manufacturer, or both, for guidance in the all-important selection of truck decoration designs and materials.

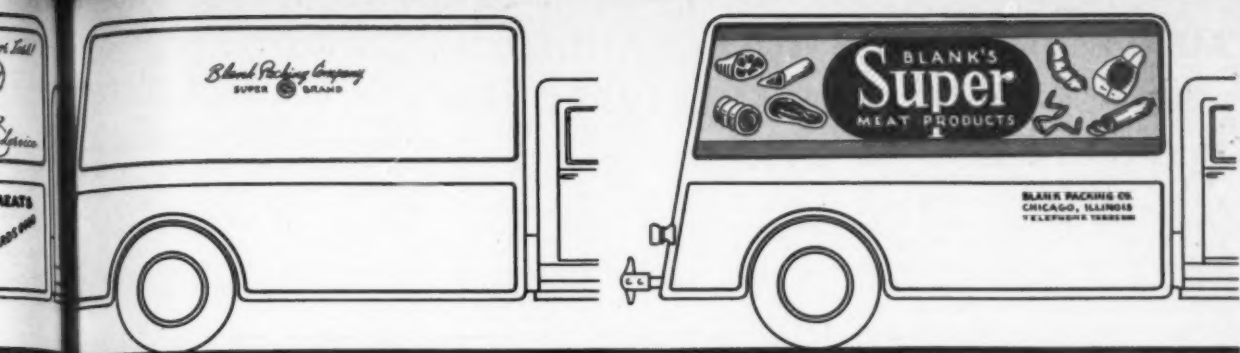
In fact, it is the sales promotional experts who have been alert to opportunities to tie truck advertising in with patriotic appeals. It is they who have encouraged the production of emblems and insignia related to the war effort, notably the War Bond drive. There have been many noted instances of carefully designed truck decorations to help the war effort. Application of stars and bars, "V for Victory" and shields containing the message "Buy War Bonds and Stamps," as well as many morale-building slogans, are now in current widespread use.

In addition to such patriotic advertising, the packer may well devote a portion of his truck space to maintaining the "long-run" position of meat as an essential, healthful food. Shortages and the use of substitutes in wartime might result in a partial eclipse of meat's popularity in the post-war period if promotional effort is relaxed.

As to just what constitutes good, or adequate decorations on motor trucks, opinions have frequently varied. The painting of panel bodies has, in particular, passed through several stages, of which three have been prominent. These are typified in the accompanying illustration.

What Is Your Truck Space Worth?

Number of Trucks	Annual Value Avg. Billboard	Truck Value Two Sides	Total Value
12	\$120	\$240	\$ 2,880
25	\$120	\$240	\$ 6,000
50	\$120	\$240	\$ 12,000
100	\$120	\$240	\$ 24,000
500	\$120	\$240	\$ 120,000
1,000	\$120	\$240	\$ 240,000
5,000	\$120	\$240	\$1,200,000
10,000	\$120	\$240	\$2,400,000



FROM OLD TO NEW IN TRUCK ADVERTISING: "Circus wagon" type advertising shown on truck body at left has almost completely disappeared. With the streamlined truck came an unnatural advertising modality (see center) which wasted much valuable space.

Such postage stamp art is on the way out. Today's truck ad (right) is tasteful, informative, readable and highly colorful. It attempts to reflect the business of the operator. Note all elements are combined and balanced on the advertising panel.

trations of the imaginary "Blank Packing Company" trucks.

There was a time when trucks blossomed forth with blatant messages in "circus" style. Color, space, and size of the truck were lightly regarded. All that was missing to complete the setting was a steam calliope, with perhaps a few white horses with trapeze performers in white tights bringing up in the rear.

Shout Becomes Whisper

Then the opposite reaction set in. Reversing the procedure followed by a well-known alarm clock, first they shouted, then they whispered. Streamlining reduced trade-name identification to the size of a postage stamp, or smaller. Midget insignia, even on massive trucks and giant-sized delivery wagons, were considered "the thing" to do. In time, however, truck operators came to the conclusion that while they had formerly been giving the public more than it had bargained for in large letters, they were only taking it away from themselves in the "fine print" type of truck decoration subsequently employed.

Currently, neither of these two treatments is considered correct or effective. The new realization of the specific, tangible value of truck space has brought about a balanced use of all the elements under consideration—a harmony of tone, color, shape and emphasis. It is now widely recognized that, to secure the maximum of effective publicity, utilization of truck advertising space demands the same careful proportioning and art treatment that a seasoned advertising expert would exert upon any other highly-valuable advertising space.

Primary consideration should be given to the size and color of the truck and the nature of the owner's business. All available surfaces—side panels, back, top, visor, cab doors and engine hood—offer opportunities for treatment and deserve thoughtful consideration. The name of the company and the product, the nature of the business, reproduction of trademarks and products,

containers, slogans, ICC data, topical insignia of local or national interest, and various other markings should be carefully weighed before their selection or rejection. Every truck has its point of greatest visibility, at which should be placed the most important message of all—usually the owner's name and address, and the nature of his business.

As to the subject matter on trucks, there is apparently no limitation. Attention-getting treatments which originate in broadly separated schools of thought may be encountered daily. A Little Falls, New York, laundry uses a magnificent oil painting of a waterfall, in full color decalcomania, to cover entire panels of its delivery trucks. Humorous treatments are frequent, some of them more frequent than humorous. Full-color reproductions of packages and trade-marks, deftly handled slogans, tempting food products, pastoral scenes on milk trucks, boldly colorful trade-marks on the side and doors of gasoline tank trucks—these and many more illustrate the scope of illustrative possibilities.

For the overall finish, as well as for the messages placed against it, great care should be given to the color section. Body finishes should be chosen for their durability, decorative colors for the visibility of the message. Consideration should be given to obtain the best harmonious overall effect. As to the basic finish, light colors make a small truck seem wider and larger; conversely, large trucks can be made to appear smaller through the use of dark colors. Small trade-marks, glimpsed on the run, require bright colors to accentuate them. A meeting of minds with a paint expert, a competent designer or decalcomania manufacturer, and an advertising expert can be of inestimable value in reaching a decision in which each has a contribution to make to correct truck decoration and finish.

Once the design proportioning, color values and colors have been established, time-saving methods of application require a degree of study. Where the decoration of large fleets is involved, there has been almost universal acceptance.

(Continued on page 31.)



TRUCK ADVERTISING TIED IN WITH PATRIOTIC APPEAL

The Visking Corp., supplier to the meat packing and sausage manufacturing industry, promotes fat salvage drive in which many elements of the industry are participating.

Total Value
2,500
6,000
12,000
24,000
120,000
240,000
1,200,000
2,400,000

July 31, 1943

MEAT POINT VALUES LITTLE CHANGED; SUPPLY-DEMAND BALANCE IMPROVED

WHILE OPA points out that total civilian meat supplies in August will be approximately the same as at present and, therefore, no general downward revision of consumer point values is possible, the lack of change in the new consumer table of point values (effective from August 1 through September 4) indicates also that the meat management program is bringing about a better balance between supply and demand.

OPA states that a decline in the supply of pork is expected to offset an increase of about 10 per cent in the civilian beef supply. It is explained that due to continued consumer preference for beef it is necessary to keep beef and pork point values in the same relationship.

However, other developments indicate that the predicted seasonal decline in pork production may not materialize in August, or, if it does, it may be largely offset by the reduction in government buying. If pork production is unseasonably heavy, it might be necessary to adjust consumer point values for pork at midmonth or to resume large-scale government purchases; storage space is now very limited in most sections of the country.

Reduce Lard Points

Reduction in the point value of lard, and in the fat cuts yielding lard, constitutes the most important change in the point table for meat industry products. OPA says that the one point cut in the value of lard, shortening, salad and cooking oils will tend to raise sales of these items to a level more nearly in line with the amount allocated for civilian use in the quarter by the War Food Administration. Fat backs, plates and jowls—all fat cuts—are being reduced one point to reflect the one point cut in lard. The point value of butter is being increased two points per lb.

(WFA this week announced allocation figures for edible fats and oils for the 12 months ending June 30, 1944. Civilians will get 44 lbs. per capita, or about 5 lbs. less than in 1942, of the edible fats including lard, butter, shortening and margarine. The supply will exceed 8 billion lbs. of which 5½ billion lbs. will go to civilians and the remainder to the armed forces and lend-lease. Details on page 18.)

OPA explains that the revisions in values for fats do not reflect any material change in the estimated civilian supply of fats and oils, but are an attempt to bring consumer demand closer into line with the available supply of specific products.

Consumers will be able to purchase fresh and cured pigs feet and pork backbones point free beginning August 1. OPA explained that its action in removing point values from these items is due to the unusually large supply, since

they are not purchased by the government.

Canned meat spreads and canned pigs feet were reduced one point in value.

Changes in the trade point values conform to those made in the general consumer table. Changes in the trade point table are shown in the box below.

CHANGES IN TRADE POINT VALUES

(Effective August 1 through September 4)

PORK			
Miscellaneous Pork Products			
	New Point Value	Old Point Value	Change
Feet, bone in.....	0.0	1.0	-1.0
Flitch or plate squares.....	2.0	3.0	-1.0
Leaf, plate, back, neck and jowl fat (all skinless).....	2.0	3.0	-1.0
Other fats.....	2.0	3.0	-1.0
Backbones.....	0.0	1.0	-1.0
Sliced jowl butts.....	2.0	3.0	-1.0
Sliced regular plates.....	3.0	4.0	-1.0
Primal Cuts			
Fat backs.....	2.0	3.0	-1.0
Jowl butts and squares.....	2.0	3.0	-1.0
Regular plates.....	3.0	4.0	-1.0
Clear plates.....	2.0	3.0	-1.0
Carcass or Side			
Hogs and pigs—Head on or off, leaf in or out, all weights, all	4.8	5.0	-0.2
Wiltshires.....	5.2	5.3	-0.1
LAMB AND MUTTON (including Kosher)			
Fabricated cuts			
Loin—Flank off, kidney and suet out.....	10.0	9.0	+1.0
MEATS, IN TIN OR GLASS CONTAINERS			
Meat spreads.....	5.0	6.0	-1.0
Pigs feet, bone in.....	1.0	2.0	-1.0
CANNED MEATS FOR MILITARY AND LEND-LEASE PURCHASE			
Dehydrated corned beef hash.....	18.0	(new item)	
FATS, OILS AND DAIRY PRODUCTS			
Fats and oils			
Lard, (including rendered pork fat).....	3.0	4.0	-1.0
Shortening.....	4.0	5.0	-1.0
Salad and cooking oils.....	4.0	5.0	-1.0
Butter.....	4.0	un-	
Process butter.....	4.0	4.0	changed
All other butter.....	9.9	7.9	+2.0

Packers Allowed Cost on Army Lamb Wrapping

Permission has been extended by OPA to meat packers to add their costs for special export wrappings, not to exceed \$1 per cwt., to the maximum price of lamb when that meat is supplied in special export wrappings to the Army and Navy.

The addition was stated in terms of the cost because data supplied by the industry showed extremely wide cost variations. It is hoped that further study will enable OPA to set a specific amount for the addition. Prior to this amendment, RMPR 239 provided that sellers might add cost up to 25¢ per cwt. for wrapping lamb or mutton carcasses

or wholesale cuts in two stockinettes, kraft paper or other special wrapping involving costs exceeding 10¢ per cwt. on sales which are made to war procurement agencies.

Recently, the Army and Navy have been seeking to purchase lamb in wrappings for export shipment, which wrappings cost considerably more than the amount allowed. The present amendment permits sellers to add costs, not to exceed \$1 per cwt. for direct supplies and labor for specified export wrappings.

The action was taken through Amendment 7 to RMPR 239, which was effective as of July 19, 1943, as to the export wrapping allowance. Other provisions in the amendment became effective July 29. The amendment also made several minor changes in the regulation to bring it more closely into line with other OPA regulations.

The provisions on hotel supply cuts were revised in accordance with those set forth in Amendment 12 to RMPR 169. A limitation was placed on the volume of sales of fabricated cuts, and different margins were established for hotel supply houses from those of other sellers.

The amendment also inserted OPA's standard adjustment provision into the revised regulation and, further, set up maximum prices for telescoped muttins of the lowest grade. These are in line with prices already established for other grades in the regulation. At the time the regulation was issued, the FSOC had not issued specifications for telescope-type mutton carcasses grading below U. S. Commercial. This has since been done.

PERMITS SUSPENDED

Alleged misrepresentation of 1940 slaughter history resulted last week in temporary suspension of the slaughtering permits of a Wisconsin wholesaler and an Illinois butcher by E. O. Pollock, regional administrator of the FDA at Chicago.

The Portage Wholesale Co., Portage, Wis., whose local slaughter permit and quota were temporarily suspended, allegedly misrepresented its 1941 slaughter history in its application, on the basis of which the Columbia County, Wis., war board issued a slaughter permit and quota. Whereas the application, signed by Jule Marachowsky, certified that the company slaughtered a total of 1,565,799 lbs., dressed weight of cattle, calves and hogs in 1941, FDA officials charge that available evidence shows the company produced less than 150,000 lbs. of meat from its own slaughterings in that year.

In his application for a butcher's livestock slaughter permit, Glen A. Shannon, Watseka, Ill., certified to his county war board that he killed 125 cattle and 107 calves during the 12 months of 1941. According to FDA officials, Shannon has failed to produce evidence that he slaughtered any livestock for sale during 1941.

Premium on Fresh Pork Sold to U.S. Is Reduced by OPA

PREMIUMS allowed on fresh or frozen pork delivered to U. S. war procurement agencies from hogs slaughtered in three northeastern and mid-east-midwestern regions have been reduced 50c per cwt. in Amendment 8 to Revised Maximum Price Regulation 148. The amendment also restores the denominators previously used in the dressed hog trade as the basis for determining the maximum prices of dressed hogs.

The latter change clears up the confusion created when the denominators were reduced under Amendment 5 to RMPR 148 at the same time that all pork prices were rolled back. Under the new setup the seller of dressed hogs will deduct from the current quoted live hog price the amount of the subsidy in order to determine the live hog price to which he will apply the denominator.

The provision of Amendment 8 which cuts the premiums on sales of fresh pork to government agencies totally eliminates the payment insofar as the Virginia, West Virginia, Kentucky, Ohio, Indiana, Chicago and Michigan area is concerned, since the premium there amounted to only 50c per cwt.

Text of Amendment 8 to RMPR 148 follows:

Revised Maximum Price Regulation No. 148 is amended in the following respects:

1. Schedule III (b) of § 1364.35 is amended to read as follows:

(b) For loins, shoulders, picnic, Boston butts, hockloins, butts, spareribs, feet, tails and neck bones derived from hogs killed in each of the following regions:

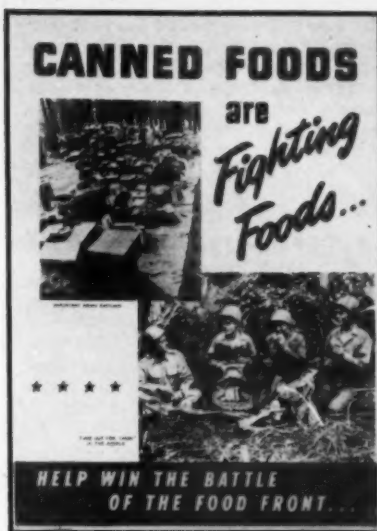
Region 1: New England; New Jersey; Delaware; Maryland; the District of Columbia; and the portions of New York and Pennsylvania lying east of the 77th meridian;

Region 2: Those portions of Pennsylvania and New York lying west of the 77th meridian;

Region 3: Virginia; West Virginia; Kentucky; Ohio; Indiana; Chicago, Illinois; and the lower peninsula of Michigan (that part of Michigan lying between Lake Michigan and Lake Huron); and delivered fresh for resale fresh, by local delivery within such region on the same market day as or on the first market day after that of the initial cutting of the carcass from which such cuts are derived:

Region	Permitted addition Per cwt.
Region 1.....	\$1.50
Region 2.....	1.00
Region 3.....	.50

or delivered fresh or frozen to any war procure-



POSTER FOR CANNING PLANTS

This poster, printed in red and blue and measuring 18 by 25 in. in size, is one of a continuing series prepared by Continental Can Co. to tie in with the company's current "Help Can the Axis" advertising theme. The posters are being distributed to canners as an aid in reminding workers of their important part in the war effort.

ment agency of the United States government:

Region:	Permitted addition Per cwt.
Region 1.....	\$1.00
Region 2.....	.50

2. Schedule IV (a) of § 1364.35 is amended to read as follows:

(See bottom of page.)

3. Schedule IV (b) (3) of § 1364.35 is amended to read as follows:

(3) "Current Chicago live hog price" of hogs other than oily hogs, stags and boars means the highest price quoted, for live hogs of the applicable weight, in the current Chicago daily livestock market report of the Agricultural Marketing Administration of the U. S. Department of Agriculture, minus the current live cwt. subsidy rate. "Current Chicago live hog price" of oily hogs means a price determined by deducting from the highest price quoted, for live butcher hogs of the applicable weight, in such current report, \$1.00 per cwt. and the current live cwt. subsidy rate. "Current Chicago live hog price" of stags and boars means a price determined by deducting from the highest price quoted for live sows or butcher hogs of the applicable weight, in such current report, \$1.50 per cwt. and the current live cwt. subsidy rate in the case of stags, and \$4.00 per cwt. and the current live cwt. subsidy rate in the case of boars. As to all shipments of dressed hogs from points east of the 85th meridian the current report shall be deemed to be that for the third market day preceding shipment of such dressed hogs. As to all shipments of dressed hogs from points west of the 100th meridian the current report shall be deemed to be that for the

fifth market day preceding such shipment. As to all shipments of dressed hogs from points east of the 100th meridian and west of the 95th meridian and from points east of the Mississippi River, south of Kentucky and west of the 85th meridian, the current report shall be deemed to be that for the second market day preceding such shipment. As to all shipments of dressed hogs from any other point, the current report shall be deemed to be that for the market day preceding such shipment.

4. The example stated in Schedule IV (c) (1) of § 1364.35 is amended to read as follows:

Example: A butcher hog dressed shipper style and weighing 190 lbs. falls in the 180 to 215 lb. weight range and in the 240 to 270 lb. related live hog weight classification. If it were slaughtered in New York City and shipped on November 24, 1942, the appropriate seasonal denominator would be 1.315, and the current Chicago live hog price would be that reported for Thursday, November 19, 1942, three market days prior to Tuesday, November 24, 1942 (\$14.00 per cwt.), minus an assumed current live hog subsidy at that time of \$1.30 per cwt., equaling \$12.70 per cwt. \$12.70 multiplied by 1.315 equals \$16.70.

5. The example stated in Schedule IV (c) (2) of § 1364.35 is amended to read as follows:

Example: If in the example stated in paragraph (c) (1), such local delivery were made, 25c would be added to \$16.70 giving a price of \$16.95 per cwt.

6. The example stated in Schedule IV (c) (3) of § 1364.35 is amended to read as follows:

Example: In the example stated in paragraph (c) (2), if the dressed hog is sold to the Federal Surplus Commodities Corporation, or if local delivery is made to a buyer within the region described in subparagraph (3) (1), 50 cents would be added to \$16.95 giving a price of \$17.45 per cwt.

This amendment shall become effective August 3, 1943, except that, as to sales and deliveries of dressed hogs, it shall become effective on August 8, 1943.

AD URGES CONSUMERS TO FIGHT BLACK MARKS

In the first of a projected series of newspaper advertisements, the Sterling Packing & Provision Co., Sterling, Colo., stresses the value of consumer cooperation in stamping out black markets. In the ad, headed "Pointers on Points Are a Big Part of Today's Food Picture," the company states: "The point is to know exactly what your meat points are, when valid and when dead, and also to keep an eagle-eye on ceiling prices."

"These little red stamps are another way of stopping the big tanks of the Axis, dropping those Zeros and sinking those subs," says the ad. "These little red stamps slow down the thoughtless shopper in favor of the working women who cannot shop until late."

The ad also suggests that shoppers clip the "calendars" of red stamp due-dates and paste them in ration books, notebooks or above their menu-planning niche. . . . "Also clip newspaper recipes," the ad goes on to state, "that show how to stretch meat and make a pound do the work of two. Don't discount the power of the little red stamp. . . . If you make it a point to know your meat points and prices, you'll be a helpful Hanna in the government's attempt to stamp out black markets. . . ."

OPA IN \$47,467 SUIT

Charging that the Davidson Meat Co., Los Angeles, sold wholesale lots of beef and veal totaling \$15,822.85 in excess of maximum price regulations, the OPA recently filed an action in federal court asking treble damages in the amount of \$47,467.65. According to the complaint, the sales of meat at above-ceiling levels took place between August 1 and December 15, 1942.

SCHEDULE IV—DRESSED HOGS

(a) Table of Weight Ranges and Seasonal Denominators

Weights of dressed hogs (by range)		Related live hog weight classifications	Denominators by seasons			
Packer style (pounds)	Shipper style (pounds)		December, January, February, March, April and May	June, July, Aug., Sept. and Oct., Nov.	December, January, February, March, April and May	June, July, Aug., Sept. and Oct., Nov.
BUTCHER HOGS						
1. 73-99	81-99	120-140	1.53	1.45	1.54	1.46
2. 100-107	100-119	140-160	1.46	1.38	1.47	1.39
3. 108-123	120-136	160-180	1.43	1.35	1.44	1.36
4. 124-135	137-153	180-200	1.41	1.33	1.42	1.34
5. 136-154	154-171	200-220	1.40	1.32	1.41	1.33
6. 155-169	172-188	220-240	1.39	1.31	1.40	1.32
7. 170-192	189-213	240-270	1.385	1.305	1.395	1.315
8. 193-213	214-235	270-300	1.38	1.30	1.39	1.31
9. 214-239	236-265	300-330	1.375	1.295	1.385	1.305
10. Over 239	Over 265	Over 330	1.37	1.29	1.38	1.30
SLAUGHTER PIGS						
11. Under 73	Under 79	Under 120	1.61	1.53	1.62	1.54
BOARS						
12. 184-290	202-312	270-400	1.405	1.325	1.415	1.335
13. 290 and over	312 and over	400 and over	1.40	1.32	1.41	1.33

BEEF SET-ASIDE PERCENTAGE REDUCED

The Food Distribution Administration announced this week that the amount of beef meeting Army specifications which slaughterers operating under federal inspection are required to set aside has been reduced from 45 to 30 per cent of their weekly production for the week of July 25 through July 31, and to 40 per cent for future weeks. The change does not apply to slaughterers in California, Oregon, Washington, Arizona and New Mexico.

Amendment 2 to Food Distribution Order 28.2 applies only to weekly production of beef from steers and heifers, the carcasses of which meet Army specifications for carcass beef or frozen boneless beef. The beef set aside is available for purchase only by the armed forces and the War Shipping Administration. Amendment 2 to FDO 28.2 became effective immediately.

Under the set-aside order federally inspected establishments in California, Oregon, Washington, Arizona and New Mexico are required to set aside 15 per cent of the conversion weight of each week's production of beef from steers and heifers, the carcasses of which meet Army specifications for carcass beef or frozen boneless beef.

Kosher slaughterers may continue to deliver, under certain conditions, hind-

quarters equivalent to 30 per cent of the carcass weight of steers or heifers meeting Army specifications obtained from kosher slaughter, and 60 per cent of the carcass weight of all other steers and heifers slaughtered which conform to Army specifications.

EMPLOYMENT AT PEAK

Employment in May mounted to an all-time peak of 62.4 million, according to the division of industrial economics of the National Industrial Conference Board. Nearly 1.2 million additional persons found employment on the farms, while further additions to the armed forces offset losses in industrial employment and brought the net gain during the month to slightly less than 1.4 million, the board's figures indicate.

Fully 7 million more were at work or in uniform than in May, 1942. Of this increase during the past year, at least four-fifths resulted from the expansion in the armed forces. The May level of employment exceeded by more than 6.5 million the total number of persons normally comprising the nation's labor force in peace time. While total employment has increased steadily since the start of the year, the number of persons at work in the nation's basic private industries (mining, manufacturing, construction, transportation, and public utilities) has turned downward in recent months.

AMENDMENT 50 TO RO 16

Amendment 50 to RO 16, effective July 31, permits ration boards to credit industrial and institutional users with points received for sale or transfer of rationed foods in danger of spoilage before they can be used in their industrial or institutional user establishments. The amendment also provides that industrial users with excess inventory may apply to the board for permission to sell or transfer foods covered by RO 16. If permission is granted, the transfer must be for points, which must be surrendered to the board within five days after the sale or transfer.

Prior to this amendment, industrial or institutional users who transferred rationed foods because they were in danger of spoilage received no credit for the transfer against their allotments or excess inventories.

ARMOUR ADVERTISING CAMPAIGN

As another cycle in its comprehensive wartime advertising program, Armour and Company on July 26 launched a new home service ad campaign. The new series of 150-line ads will appear twice weekly in more than 300 newspapers.

Set up in a style similar to a food page feature, the new advertisements are designed to assist the housewife in utilizing currently available meats.



PIXIES IN YOUR REFRIGERATOR? BANISH THEM WITH

RADI-AIRE

REFRIGERATOR FAN

FOR INSTANCE—DESTROY PIXIE

Frosty Coils

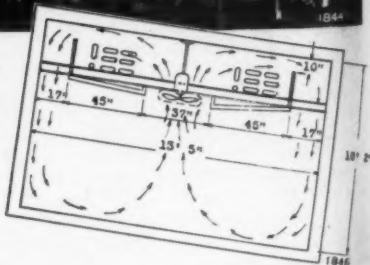
Ice on coils is evidence of poor air circulation in meat storage refrigerators. It cuts down efficiency of the unit, increases operating costs. Reco, by its unique principle of forcing a steady stream of air to the ceiling, eliminates "dead" air and prevents ICE from forming on coils.

Easily installed by any handy man with no costly structural changes or equipment, Reco ends bad odors, meat spoilage,

mold, etc. Customers who complain of meat spoilage, may often merely need a Reco for the refrigerator.

Send for bulletin on air circulation in refrigerators, showing air flow charts and technical data about Reco Radi-Aire Refrigerator Fan.

NOTE: If you have a problem with flies around your plant, solve it once and for all with a Reco Fly Chaser Fan.



REYNOLDS
ELECTRIC COMPANY

EST. 1900

2689 W. CONGRESS ST., CHICAGO, ILL.

BASIC'S ONION SALT and GARLIC SALT

The full fine flavor of fresh onion and garlic in easy-to-use form

Other BASIC Products helping to solve the processing problems of the meat industry include: Basic Soluble Seasonings, Basic Meat Extender, Re-Ly-On Binder, Vitex Loaf Binder, Vegotex, Re-Ly-On Fast Cure, Basic Emulsifier, Basic Emulsofex, Portuguese Paprika, and Basic Corned Beef Seasoning.

Bake-Rite Loaf Pans, the non-priority new pan for all fresh and baked loaves, are increasing in popularity every day. Anticipate your needs now, place your orders, and avoid disappointment later!

Government freezing of onion powder for civilian use and the excessively high cost of garlic powder now available only in limited quantities have set the stage for another BASIC triumph!

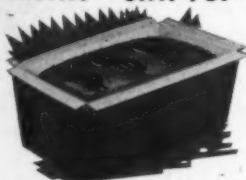
Basic true onion and garlic flavorings, produced from natural oils distilled from fresh onions and garlic by scientific methods, give your specialties and loaves the same fine flavor you get from using Grade 1 fresh products, plus several added advantages. Combined with a salt base for added convenience, Basic Onion Salt and Garlic Salt are simple and easy to use. Best of all, there are **NO RESTRICTIONS** on the use of these fine true flavors!

By using Basic Onion Salt and Garlic Salt you eliminate all fuss and bother, peeling and cutting. You insure positive flavor control and uniformity. You get a flavor appeal that can't be beat!

These new products are economical, too! They stretch four times farther than fresh onions or garlic. Because they dissolve completely, you get all the benefit of their full, fine, delightful flavor distributed uniformly throughout the finished product. They open up new measures of economy for the meat packer and sausage manufacturer.

WRITE TODAY FOR GENEROUS FREE TEST SAMPLES!

PROFITS "STAY-PUT"



IN BAKE-RITE PANS

Patent Applied For

BASIC FOOD MATERIALS

806 BROADWAY



CLEVELAND

PRODUCERS AND DISTRIBUTORS OF UNUSUALLY GOOD PRODUCTS FOR FOOD PACKERS

WFA ALLOCATES FATS AND OIL SUPPLIES FOR NEXT 12 MONTHS

DESPITE heavy wartime demands on the supply of edible fats and oils, 44 lbs. per capita—about 5 lbs. less than in 1942—will be made available to American civilians during the 12 months ending June 30, 1944, the War Food Administration said this week. Allocations which represent the planned division of the expected supply have been made so that these edible products—principally lard, butter, shortening, and margarine—will be used most effectively in meeting overall military, civilian and export requirements.

The total allocable supply of edible fats and oils (including butter, allocation of which was announced July 12) will exceed 8,000,000,000 lbs. Of this

total, over 5,500,000,000 lbs. will go to civilians, and about 2,500,000,000 lbs. to our military forces, allies, U. S. territories, foreign rehabilitation and friendly nations.

Quarterly Allocation

During the current quarter—July, August and September—WFA has earmarked for U. S. civilians, 393,000,000 lbs. of lard, 494,000,000 lbs. of shortening and oils, 411,000,000 lbs. of butter, and 100,000,000 lbs. of oil for the manufacture of margarine. Tentative allocations for the nine months beginning Oct. 1 include (for civilian consumption) approximately 1,364,000,000 lbs. of lard, 1,292,000,000 lbs. of shortening and oils,

1,259,000,000 lbs. of butter and 314,000,000 lbs. of oils for margarine.

Of the total civilian allocation, approximately 9 oz. per week per capita will be available for direct purchases, and an additional 4½ oz. for indirect consumption in such items as restaurant meals, bakery products, mayonnaise, salad dressing, canned fish, potato chips, confections and fried nuts.

In addition to the edible fats and oils, civilians will use during the next 12 months approximately 3,000,000,000 lbs. for inedible purposes. About half of that quantity will go in the manufacture of soap and glycerine, and half will be directed into other industrial and technical fields.

Allocations beyond the current quarter are subject to revision when more definite information is available on 1943 crops, imports, and the requirements of the military forces and countries freed from enemy occupation.

COMPARISONS OF ALLOCATIONS AND ALLOCABLE SUPPLIES OF EDIBLE FATS AND OILS DURING THE 1943-44 FISCAL YEAR

Commodity	Total Allocable Supplies	Recommended Allocation July 1, 1943, to June 30, 1944, in millions of pounds				Apparent Civilian Consumption (Calendar Years)		
		Contingency Reserve	Military and War Services	Lend Lease	Other* Exports, Shipments	U. S. Civilians	1942	1932-35 Average
**Lard	2803.6	20	89.4	850.9	86.3	1757.0	1782.0	1438.0
Butter	2127.6	10	316.0	123.2	8.3	1670.1	2074.0	2170.0
**Shortening	1430.6	0	191.9	132.8	5.9	1100.0	1158.0	1586.0
**Margarine	551.2	0	.4	129.3	16.1	414.4	301.0	300.0
**Other Edible Oil Products	1267.3	20	56.9	433.1	71.6	685.7	1104.0	814.0
	8180.3	50	654.6	1660.3	188.2	5627.2	**6419.0	***6241.0

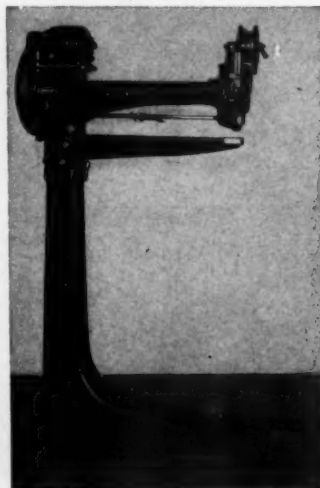
*Includes shipments to U. S. territories, Red Cross & other special needs.

Fat content. *Fat content except for butter.

Readily Opened for Inspection Quickly Re-Sealed

More and more Packers are recognizing the advantages of shipping their products in the

BLISS WIRE-LOCK SEAL BOX



Bliss Heavy Duty Box Stitcher

They find it easy to seal after filling. It is readily opened for inspection and re-sealed without damage to the box or contents.

Leading Container Companies furnish this box to Packers in three pieces, with the Wire-Lock Arched Stitches attached to top panel and body of the box. The box is speedily assembled on the



Bliss Wire-Lock Seal Box

BLISS BOX STITCHER

Its Inspection Feature provides a convenient, practical container for shipping poultry and meat products—pilfer-proof before and after inspection. Its three-piece construction, with reinforced corners, makes the strongest, safest fibre container available.

Ask for further details regarding this Bliss Box and the BLISS HEAVY DUTY BOX STITCHER for assembling it.

DEXTER FOLDER COMPANY

330 West 42nd St., New York

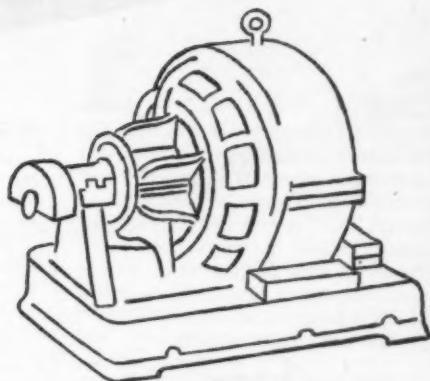
Chicago, 117 W. Harrison St.
Boston, 185 Summer St.

Philadelphia, Bourse Bldg.
Cincinnati, 3441 St. Johns Place



salvage searched

**to replace
broken motor-shaft
in one day's time**



SHAFT ON 35 HP MOTOR SNAPPED AT 4:00 P.M. FRIDAY. MOTOR
RECEIVED AT WESTINGHOUSE DISTRICT MANUFACTURING AND REPAIR
PLANT 11:00 A.M. SATURDAY. STEEL FOR NEW SHAFT COULD NOT BE
DELIVERED PROMPTLY. SEARCHED SALVAGE AND MACHINED LARGER
MOTOR-SHAFT TO CORRECT DIMENSIONS. MOTOR ASSEMBLED AND
SHOVEL OPERATING AT 4:00 P.M. SUNDAY

Westinghouse

DISTRICT MANUFACTURING AND REPAIR
J-90467-A



**WHEN ELECTRICAL EQUIPMENT NEEDS
MAINTENANCE OR REPAIR . . . PHONE
THE NEAREST OFFICE OF WESTINGHOUSE
ELECTRIC & MANUFACTURING COMPANY FOR**

EMERGENCY SERVICE

33 M & R PLANTS . . . ONE NEAR YOU!



Our ears are clean



CLEANLINESS is an acquired characteristic. It doesn't happen by chance. Ever know a small boy to wash his ears willingly? Of course not! That's why kids have to stand inspection every morning before they trudge off to school.



It's the same way in the salt business. We've learned through experience that unceasing vigilance is the price of real cleanliness. That's why Diamond Crystal Salt "stands inspection" constantly. Fact is, in our quality control laboratory, twelve times per hour, twenty-four hours per day, filter pad tests prove the cleanliness of Diamond Crystal Alberger Salt. That's vigilance!



If production from one of our evaporating pans fails to pass our rigid food-salt standard, the filter pad test catches it at once. And the output of that pan is declared "cull." It's not shipped to food processors.



So you can be sure that every bag, every shipment of Diamond Crystal is clean. The insoluble content is so insignificant, it can only be measured in parts-per-million. Clean to the sixth decimal—that's Diamond Crystal!

NEED HELP? HERE IT IS!

Without the slightest obligation to you, we'll be happy to advise you about any salt problem you may have, or even send an experienced salt technician to your plant. For this free service, write to Technical Director, Diamond Crystal Salt, Dept. I-8, St. Clair, Michigan.

DIAMOND CRYSTAL
ALBERGER PROCESS **SALT**

Meat Supply Situation

(Continued from page 11.)

Marketing of calves continued to be disappointing, amounting to about 325,000 head. Hogs dressed under federal inspection during July amounted to about 5,200,000 head which, although slightly smaller than in June, 1943, was 34 per cent larger than the same month in 1942, and more than a million head larger than the previous July record.

The production of dressed beef, veal and lamb at federally inspected packing plants increased 12, 3, and 13 per cent, respectively, for the month just closed over June. Dressed pork fell off 5 per cent for July, as compared to June. Lard production was off slightly in comparison to the previous month, but showed a 37 per cent increase over July of last year.

Inspected Output Last Week

A little earlier the War Meat Board reported that the meat supply picture continues to improve. Total estimated meat production in federally inspected plants during the week ended July 24 was 319,000,000 lbs. This was about the same as the previous week, but represented an increase of 45,000,000 lbs., or 19 per cent over the corresponding week in 1942, and was larger than anticipated. Beef production continued to increase during the week, totaling 107,000,000 lbs, compared to 116,000,000 lbs. in the corresponding week of 1942. The slaughter indicates a big improvement in the beef kill compared to the last week in June and the first week in July.

Pork continued to provide the big end of total meat production. During the week ending July 24, hog slaughter was estimated at 1,200,000 head in federally inspected plants, with a total production of 186,000,000 lbs., compared to a total slaughter of 870,000 head and total pork production of 131,000,000 lbs. in the corresponding week in 1942.

Veal production amounted to 8 million pounds last week, compared to a production of 12 million pounds during the corresponding week in 1942. Production of lamb and mutton was up 20 per cent compared with the same week in 1942, totaling 18,000,000 lbs. against 15,000,000 lbs. in the same week in 1942.

Indicators for Future

The number of stocker and feeder, cattle sold at four principal markets (Chicago, Kansas City, Saint Paul, and Omaha) during the week ending July 23 was 9,517, an increase of 3 per cent over the corresponding week in 1942. Slaughter of sows in inspected plants in the seven corn belt markets for the week ending July 17 was 29 per cent of all hogs slaughtered, compared to 30 per cent in the corresponding week of 1942 and 33 per cent in the comparable week of July for the seven-year period 1935-41.

As a result of the increase in the volume of cattle going through inspected plants, the Food Distribution Administration reduced the percentage

of beef required to be set aside for the armed forces. Under the amendment to DFDO 28.2, all slaughterers formerly required to set aside 45 per cent of their beef meeting Army specifications, need set aside only 30 per cent for the week which began July 26, and 40 per cent for each week beginning with the week of August 2 (see page 16).

War Industries Get Prior Access To Tallow and Greases

Essential war industry, which uses about 25 to 35 per cent of the available supply of tallow and grease, will be given preference over other users in obtaining its requirements of these raw materials under FDO 67, issued this week by the War Food Administration. The order, which is effective August 1, requires suppliers to give this preference up to 30 per cent of their tallow and grease production to industrial users holding specific government authorization to obtain these products.

Soap manufacturers, largest users of tallow and grease, are not permitted to apply for authorizations. Thus, it is necessary for them to wait on their requirements until war industries have been supplied.

FDO 67 also limits inventories of tallow and grease users to a 45 days' supply, and inventories of producers and dealers to a 15 days' supply.

War industries applying for authorizations to obtain the products should use form FDA 478, available in all regional offices of the Food Distribution Administration, and file their applications by August 15 (to cover September deliveries) with the fats and oils branch, FDA, Washington.

In issuing the order, WFA pointed to the present shortage of tallow and grease, and said that uncontrolled distribution has made it difficult for small but essential war industries to obtain supplies for the production of vitally needed products.

Current soap production will be maintained, officials said, by the use of crude soybean, palm and coconut oils, recently released in large quantities for that purpose, and other domestic materials to augment the short supply of tallow and grease.

CHICAGO HOG SHOW

Plans have been completed for holding the fourth annual Chicago junior market hog show and sale at the Chicago Stock Yards on September 30. The premium list for the show, consisting of nine classes, is now ready for distribution to prospective exhibitors.

Any boy or girl who is a member of a 4-H club or enrolled in vocational agricultural classes in the rural high schools will be eligible to exhibit, providing the hogs have been raised as a regularly supervised club project.



The VITAL LINK

in FOOD PROTECTION

Insulation is an indispensable link in the protection of foods. It must be moisture-resistant. For, if moisture can freely enter the insulation, it will accumulate and thus fail as a protective factor in the storage of food products. Because UNITED'S B. B. Corkboard incorporates the greatest amount of still air in the most minute chambers, which by nature are protected against the intrusion of water, it provides a perfect insulating material for the successful storage and preservation of foods.



UNITED CORK COMPANIES KEARNY, NEW JERSEY

Manufacturers and Erectors of Cork Insulation

SALES OFFICES AND WAREHOUSES

Albany, N. Y.	Cincinnati, Ohio	Milwaukee, Wis.	Pittsburgh, Pa.
Baltimore, Md.	Cleveland, Ohio	New Orleans, La.	Rock Island, Ill.
Boston, Mass.	Hartford, Conn.	New York, N. Y.	St. Louis, Mo.
Buffalo, N. Y.	Indianapolis, Ind.	Philadelphia, Pa.	Waterville, Me.
Chicago, Ill.	Los Angeles, Calif.		



Under all conditions, it's good business to make the best possible hams with the NEVERFAIL 3-Day Ham Cure. While point rationing lasts, NEVERFAIL Quality will enable you to sell your product readily at the highest price you are permitted to ask. When normal conditions are again established, your reputation for making only the finest hams will give you a big lead over competitors in gaining and holding the most desirable trade.

It stands to reason! The NEVERFAIL 3-Day Ham Cure brings out the best that's in a ham . . . that genuine, old-fashioned, full-bodied ham flavor. Besides, it "pre-seasons" the ham . . . adds a delicious, aromatic fragrance all its own. NEVERFAIL-cured hams look as good as they taste. They always have an even, eye-catching, pink color, and juicy yet firm texture.

While improving the quality of your product, the NEVERFAIL 3-Day Ham Cure actually cuts your cost of production . . . and that's mighty important, these days.

The personal service of the H. J. Mayer organization has helped many a ham packer over war-caused difficulties. Put your problems up to us! We don't claim to have all the answers, but may be able to help solve your particular difficulty. Write us!

H. J. MAYER & SONS COMPANY

6819-27 South Ashland Avenue
CHICAGO, ILLINOIS

Canadian Sales Office: 159 Bay St., Toronto

Canadian Plant: Windsor, Ontario

"The Man Who Knows"



"The Man You Know"

Meat Management Must Work

IN a pamphlet published this week by the Livestock and Meat Council, the meat management plan was submitted to the people of America as the practical answer to the country's wartime meat problem—to the end "that our boys shall have meat."

Strikingly illustrated (some of the illustrations are shown here) the pamphlet explains the meat management plan and appeals for the cooperation of all concerned—industry, government, retailers and consumers. The Livestock and Meat Council is composed of national, regional and state associations of the livestock and meat industry.

Because the material will be particularly useful to meat packers and sausage manufacturers in explaining the necessity for rationing, the reasons for meat scarcity and the steps which are being taken to clear up various phases of the meat problem which trouble producers, retailers and consumers, the pamphlet is summarized here. It may well be used as a basis for packer advertising, newspaper releases and talks before community groups.

Describing the little red ration stamp as a symbol of unselfishness and patriotism, the council asks:

"How would you like to have all the meat you wanted, without the necessity of stamps, just by risking your life 24 hours a day, fighting your country's enemies?"

We Want MEAT!



"We want meat," say our soldiers, sailors and marines, but in spite of the fact that the livestock industry is producing record numbers of cattle,

hogs and lambs, and the meat packing industry is processing livestock as fast as it comes to market, our armed forces are not getting meat in adequate amounts to serve their nutritional needs. On paper there is enough livestock for our fighters, a fair amount for our civilians and a share for our allies—but our soldiers can't eat statistical meat. Somewhere between the producer's ranch and the soldier's mess kit, a lot of his meat is getting sidetracked.

Raising more livestock isn't the answer for it takes two to three years to "build" a steer and 10 to 12 months to produce a marketable hog.

While the meat supply is great, the demand is greater. Our armed forces must have more meat than they had at home; our fighting allies can use every

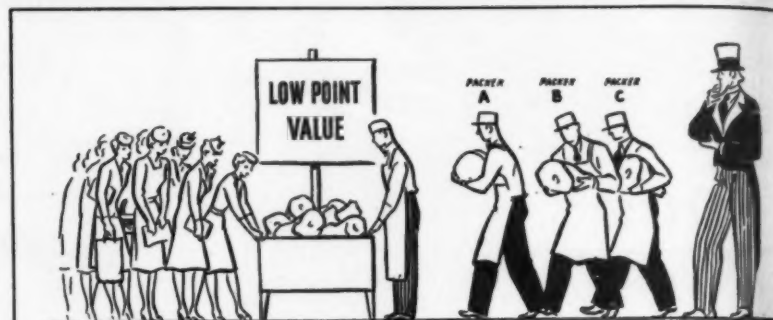


But he can't eat statistical meat



Wartime Meat Management in Action

A short short-story of how it will work



Uncle Sam needs more of a certain kind of meat. He observes that consumers are buying it freely at its present point value. Packers are delivering all they can to the retailer.



Point values on this item are raised to such an extent that consumers are told plainly that Uncle Sam needs a lot of it. Consumers stop buying from retailer. Retailer stops buying from packer.

pound we can spare, and civilians, with a share of about 15,000,000,000 lbs. of the 23,000,000,000 lbs. expected to be available in the next 12 months, would eat 5,000,000,000 more pounds if they could get it.

Serious inroads have been made into the total commercial meat supply (from which comes the meat for our armed forces, allies and civilians) by black market operators who compete with packers and feeders for livestock. Illegitimate slaughter prevents meat animals from reaching normal channels; black market dealings at the consumer level favor a few while many are deprived of meat.

Emphasizing that the 125 per cent demand for 100 per cent of the meat causes chaos in the meat situation, the Livestock and Meat Council asks "how

can demand and supply be balanced?"

The meat management plan is the answer. It works, says the council, in the following manner to achieve this balance:



1.—The amount of meat required by the government, out of the total supply, is established.

2.—This meat is made available to the government by informing consumers through rationing how they should adjust their buying of each kind of meat in order to leave the government what it needs.

3.—Flow of meat to places where it is needed to satisfy consumer ration points is insured by the operation of

"That Our Boys Shall Have Meat"



The packer salesman returns without the order. The meat backs up.



supply is created for the government and the U. S. buying agencies are placed in a position to manage prices. The government can buy at whatever price it decides is in line with national policies. Because civilian buyers have withdrawn from the market, the product must be sold to the only buyer—the government.

At the same time the retail trade, finding the particular product moving more slowly because of its higher point value, is reluctant to buy. After the trade turns the packer down a few times he tells his salesmen to lower the price a little to keep his share of the civilian business. As various packers compete for the civilian business the price goes lower and lower until it reaches the price which the government is willing to pay for the meat.

Emphasizing the need for flexibility, the council points out that any rigid control, whether it's price ceilings, or allocation orders, deals in averages rather than in actualities.

There are six million livestock producers from Maine to California, operating farms scarcely larger than victory gardens up to ranches larger than some of the states. Some grow their own livestock feed; others must ship it in from distant points.

There are more than 1,500 meat packers and sausage makers, some local, some regional, some national. Some have livestock at their doorsteps, and others are hundreds of miles from the producing areas.

There are more than 300,000 retail food stores, from the general store in the village to the largest market in the city.

Obviously, says the council, it is impossible to anticipate and provide for the countless variations that enter into the production, processing and marketing of livestock and meat.

Inflexible rules jeopardize the efficiency of the entire meat packing industry and may put one or another type of operation completely out of business, when the entire industry is needed to do the wartime meat job.

Rigid controls cannot be expected to take into consideration the wide variety of services necessary for different types of retail stores and different communities.

Any program to be successful must be a program with a minimum of regulations and rules, but those regulations and rules must be vigorously enforced.

The only plan which can assure maximum production, which can assure the necessary flow of livestock to market, which can assure that this livestock will be processed efficiently and distributed where it is needed in this wartime emergency, is a plan which provides flexibility necessary to meet any situation which arises from day to day and hour to hour.



Unable to sell the same amount of meat through civilian channels (because of increased point values) the packer offers the supply thus created to the only other buyer—the government...



Uncle Sam gets the meat he needs at his price. Retailer gets his reduced supply of this meat at a price which, through competition, has been brought in line with government level.



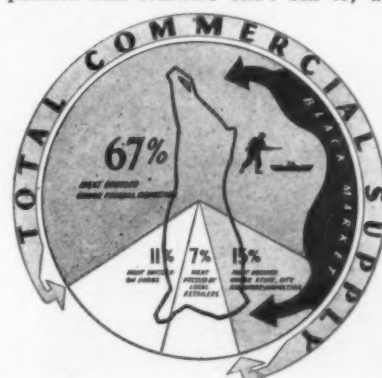
Thus, through Meat Management, the supply is balanced, prices are kept in line with national policy, the Army gets its meat, civilian ration points are honored and our Allies get a share.

competitive price differentials.

One of the most interesting features of the council's pamphlet is the explanation of how meat management will enable the government to manage meat prices, eliminating the need for price ceilings.

Pointing out that we now have set prices rather than managed prices, which run counter to the basic necessity for extreme flexibility in the distribution of a highly perishable food, the supply of which fluctuates from day to day, the council states that by control of demand the government can manage prices. Demand can be controlled by informing consumers through rationing how much they need to reduce consumption of each kind of meat in order to fill the needs of the armed forces.

When higher point values reduce civilian purchases of a given item, packers and retailers can't sell it; a



Soldier Views North African Meat Trade; Finds It Primitive!

THAT the meat industry in North Africa is still very primitive is revealed in a letter to the Sioux Falls office of John Morrell & Co. by a former company salesman now stationed in Africa, Technical Sgt. E. E. Graf. Wrote Sgt. Graf:

"Every Monday is market day—at least it is in our nearby Arab village. Sheep, goats, cattle, camels and horses are herded into town; the highways are

blocked with the livestock and a pedestrian isn't even safe on the sidewalks as the herds move into the village. The Arabs drive their stock to a large area, surrounded by a three-foot brick wall, at one end of the village, and selling, trading and marketing begin.

"It's a busy day for everyone . . . dirty children romp up and down the village streets, asking soldiers for 'bon bons'; veiled women, probably wives of the livestock traders, hurry here and there as if they were shopping; more refined looking Arabs with white turbans and sandals gather in front of shops and converse loudly in their native tongue, drinking either thick black coffee or wine. Often they play a game

that looks like dominoes and they argue and scream at one another. . . .

"After a day of trading, much of the livestock is driven back through the streets, with the whip of the new owner snapping on their buttocks. The local merchants have purchased what they need for their week's business. The livestock are killed immediately, on the streets or in small courtyards behind the shops. The goats and sheep raise a big fuss about having their throats cut, while the camels are kneeled down and rolled over, their front and hind legs tied. An Arab holds the camel's head between his knees while he cuts his throat, then places the long, wicked-looking knife between his teeth so that he can use both hands to hold the poor creature's head back, making the blood flow more easily. Through the whole procedure the camel doesn't make a sound.

Unique Skinning Technique

"After sheep have bled for some time and all life has gone from their bodies, an Arab rolls one over on its back and makes a small cut near the hoof on the left hind leg. He then runs a steel rod, no larger around than a pencil, down the leg, separating the hide from the meat. After removing the rod he cups his hands about the hoof and blows into the leg, causing the sheep to swell beyond its normal size, and separating the hide from the meat on nearly every part of the animal. It's the darndest thing I've ever seen—just like a kid blowing up a balloon. These old Arabs are all heavily bearded and at the end of this operation, they invariably have a mixture of fleece, blood, etc. in their beards. The skinning process is now very simple, for with a few sharp whacks about the feet the pelt is slipped off, just as if it were a piece of clothing.

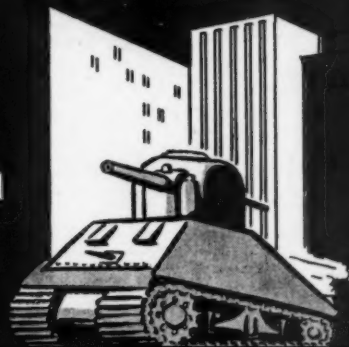
"The shops are merely holes in the wall. The pelts remain on the sidewalk with flies swarming about them. The meat, dripping with blood and still warm, hangs on hooks, also drawing flies. There is no inspecting or grading. . . . That is the livestock and meat business in this part of Africa. It may be different elsewhere. However, it couldn't possibly be more crude."

FLASHES ON SUPPLIES

ELGIN SOFTENER CORP.—E. W. Scarritt has been appointed sales manager of Elgin Softener Corp., Elgin, Ill. Scarritt, a recognized chemical engineering authority, has made many notable contributions to the science of water treatment and purification. A vice president of the corporation, he has been with the company since 1927.

COCHRANE CORP.—Joseph Oldknow, sales promotion manager, Cochrane Corp., Philadelphia, Pa., announces the appointment of Roy L. Stone as flow meter representative, with offices in the Commerce bldg., Rochester, 4, and 295 Hartford ave., Kenmore, 17, Buffalo, under V. J. Williams.

The Best Protection



With Bemis Cloth Bags



BEMIS BAGS



BEMIS BRO. BAG CO.

OFFICES: Baltimore • Boston • Brooklyn • Buffalo • Charlotte
Chicago • Denver • Detroit • East Peaseport • Houston • Indianapolis
Kansas City • Los Angeles • Louisville • Memphis • Minneapolis
Mobile • New Orleans • New York City • Norfolk • Oklahoma City
Omaha • Peoria • St. Louis • Tulsa • Wichita • San Francisco
Seattle • Springfield • Wichita

BETTER BAGS FOR 85 YEARS

BEMIS PRODUCTS SERVING THE PACKING INDUSTRY

Lard press cloths • parchment-lined bags
ready-to-serve meat bags • roll duck
cheesecloth • beef or neck wipes • beef
bleaching cloths • stockinette • scale covers
inside truck covers • delivery truck covers

Up and down the MEAT TRAIL

Personalities and Events of the Week

Swift & Company's Chicago plant this week became the first meat packing unit in the nation to have the white star added to its Army-Navy "E" production pennant. The white star addition denotes maintenance of production excellence during the past six months.

Plans to enlist cooperation of every northwest community in a post-war program to re-absorb servicemen into peacetime industry went forward under direction of the Committee for Economic Development at a recent meeting in Minneapolis, Minn. Among those present were Jay C. Hormel, president, Geo. A. Hormel & Co., Austin, Minn.; John Morrell Foster, vice president, John Morrell & Co., Sioux Falls, S. D.; and A. Cushman, retired manager, Swift & Company, So. St. Paul.

Wallace P. Cohoe of New York City has been elected president of the Society of Chemical Industry, it is reported from the international headquarters of the society in London. In 1913, Cohoe developed a commercial process for manufacturing sausage casings from viscose. He has carried out extensive studies in cellulose and in the fields of pulp, paper, textiles and many others.

Geo. W. Whitting, jr., son of Geo. W. Whitting, well known Chicago provision broker, recently attained his eighteenth birthday and reported on Thursday of this week for induction into the Army.

M. J. McCarthy, general loading superintendent of Tobin Packing Co., Fort Dodge, Ia., was a visitor in Chicago this week.

C. W. Becker, insulation and hair department, and A. Wilson, casing and tennis string department, Wilson & Co., Chicago, were visitors in New York last week.

George E. Mitchell, district manager, Swift & Company, New York, is spending his vacation in New England.

Among those on vacation from the New York office of Armour and Company are C. S. Perry, smoked meat sales, and Edward Stomne, assistant district manager, both of whom have found suitable spots on the New Jersey coast, and Miss Thelma Negrival, secretary, district manager's department.

Cancellation of all butchers' slaughter permits may be averted if the county war meat committee at Henderson, N. C., can be shown that finances and plans are available which would provide sanitary slaughter facilities, stated Arthur H. Surprise, secretary of the or-

D. J. Gallagher Retires; Monson Heads New Firm

After an active career of 45 years devoted entirely to the meat packing industry, including 28 years in the Chicago provision brokerage business, D. J. Gallagher announced early this week that the firm of D. J. Gallagher, Inc., will discontinue business as of July 31. The present staff of the organization will continue in the provision brokerage business under the firm name of R. H. Monson Co., retaining the same quarters at 327 So. La Salle st. and the same phone number.

Dan Gallagher, as he is affectionately known throughout the industry, started in 1898 with Agar Bros., on Green st. In 1907 he went with the Western Packing Co., of which James S. Agar was president at the time, serving as assistant general manager and superintendent. Along in 1915, shortly after the start of the first World War, he entered the brokerage business and was very active in buying for Canadian houses during the war.

One of the most widely known individuals in the industry, the high esteem in which Gallagher is held was attested by the many long distance calls and letters which he received this week. During the latter part of September Dan is leaving for West Palm Beach, Fla., where he plans to reside. He carries with him in his retirement the good wishes of all who came in contact with him during his long years of active and



DAN GALLAGHER ROY MONSON

honorable service to the meat industry.

The new provision brokerage firm of R. H. Monson Co. is headed by Roy H. Monson, whose entire business career has likewise been devoted to the packing industry and who is already widely known. After being discharged from the Navy at the end of the last war, he entered the packing business in 1920 and has had a varied experience with both large and small packers in the operating and merchandising sides of the industry, and has been active in the brokerage business for the past 15 years. He will be ably assisted by Frank J. Landy, also well known in the provision trade, and they have pledged themselves to maintain the integrity and efficiency which has characterized the former organization for so many years.

ganizing committee of the Henderson Packing Co.

Prof. Robert B. Hinman, 56, Ithaca, N. Y., died recently. An authority on the breeding and feeding of cattle, he was influential in promoting the production of beef cattle in New York state.

The state department of agriculture, Harrisburg, Pa., recently disclosed that it condemned nearly 4,000 lbs. of meat as unfit for human consumption while inspecting 30,000 carcasses in more than 700 slaughterhouses during the month of June.

Miss Sally Lawrence, receptionist, Kuhner Packing Co., Muncie, Ind., recently collected \$119.36, with the help of Claude Brown, president of Local 105, and Fred Briggs, shop steward, for the Muncie Star cigarette fund, furnishing free cigarettes for the boys overseas. The Kuhner Packing Co. with around 400 employees, has an honor roll plaque listing 100 former employees now in the armed services.

A public slaughterhouse is to be erected in Hartford, Conn., to ease the meat shortage, according to a statement

made by the mayor and the head of the board of health.

Fire recently destroyed a part of the Johnstown Packing Co., located west of Johnstown, Pa. Eight fire companies fought two hours to bring the blaze under control. Damage was estimated at \$25,000.

Edward F. Wilson, president, Wilson & Co., and Mrs. Wilson recently were awarded third honors in a "Gay '90's" costume competition on Chicago's North Shore.

Executives of Phil Hantover, Inc., Kansas City, Mo., suppliers of packing-house equipment and materials, are doing considerable traveling these days. Phil Hantover, president, just returned from an extended trip through the Middle West, and Leonard Hantover, vice president, is leaving on a four-week combination business and pleasure trip to the West Coast.

William S. Richardson, general manager of the industrial products sales division, the B. F. Goodrich Co., was recently elected chairman of the OPA mechanical rubber goods advisory com-

mittee, composed of representatives of all rubber companies engaged in the manufacture of mechanical rubber goods.

George A. Morrell, treasurer and director of publicity at John Morrell & Co., Ottumwa, Ia., has been appointed chairman for Wapello county of the nation-wide Committee for Economic Development, an organization to promote postwar planning.

J. A. Liston, dairy and poultry department, and W. A. Holton, table-ready meats department, Swift & Company, spent a few days in New York recently.

The National Meat & Provision Co., Los Angeles, is the firm name under which M. A. Otto has filed an intention to conduct business.

Articles of incorporation have been issued to Meat Rabbit Producers' Association, Berkeley, Calif. Directors include, Edward H. Leuty, Kenneth C. Greene and J. B. Pundt.

James A. Gallagher, formerly associated with the Apache Packing Co., San Antonio, Tex., has been transferred from the Distribution Division of the War Production Board's San Antonio district office and appointed acting district manager of the Smaller War Plants Corp.

The first Waterloo, Ia., horseshoe pitching league was recently organized by the Rath Packing Co. employees' athletic association. Sixty of the company's employees have joined.

D. C. Bonnalie, at one time associated with the Jacob Dold Packing Co., Buffalo, N. Y., and with the Banfield Bros. Packing Co., is now with the Kroger Grocery & Baking Co., making a survey as consultant of the company's meat packing plants at Columbus, Cincinnati, and Omaha.

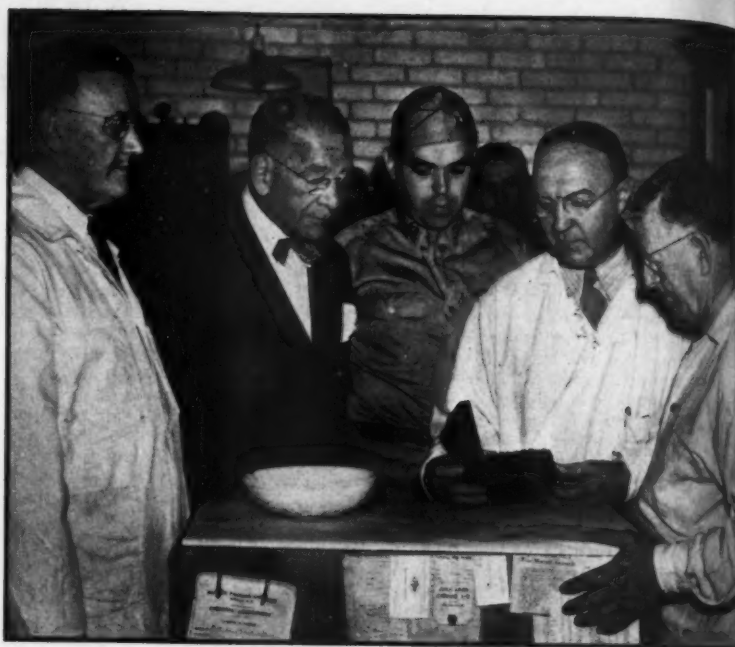
Osage Live Stock Co. is the firm name under which Lee Conger has published an intention to conduct business at Los Angeles.

John Schalker, Joe Heim, sr., and the Schalker-Heim Packing Co., Houston, Tex., were found not guilty after a 20-minute deliberation by a jury in the suit in federal court at Houston on counts filed by the OPA on alleged violations of ceiling price regulations.

Roscoe Minton, manager of the Blue Bonnet Packing Co., Ft. Worth, Tex., says a 200,000-lb. surplus of lard may have to go to the soap kettle because of inability to dispose of it through normal trade channels. Minton states that the company has been unable to rent refrigerated storage space for the lard.

An unexpected interruption in the plans of the county council of St. John, N. B., to establish and operate a municipal abattoir, has been caused by delay in announcement of a subsidy from the Canadian government. Construction of the new building will not be started until the subsidy situation has been cleared up completely.

Leo Collins of Fairville, New Brunswick, a veteran wholesale meat dealer



STILL GOOD—37 YEARS AFTER CANNING!

This can of Army bacon, packed in 1906 by the old Dold Packing Co., was opened recently with great interest at the Danahy Packing Co., Buffalo, N. Y., and found in perfect condition after 37 years. Shown inspecting the bacon are (l. to r.) Dr. M. J. Hastings, Bureau of Animal Industry, S. Edgar Danahy, president, Danahy Packing Co., Capt. R. L. Jimison, V. C., U. S. Army, F. J. Casey, Danahy chemist, and James M. Harris, now foreman of the Danahy meat specialty department, who packed the bacon originally and has kept it as a souvenir since it was brought back from the Philippines by a friend. "It is just a proof of good canning," he commented.

and operator of a slaughterhouse for many years, has been named to a new Catholic charities organization for the diocese of St. John.

Valley Meat Co., slaughtering firm operated at Colton, Calif., by Veinberg and Gensler, has been sold to A. M. Lewis & Co., wholesale and retail grocery firm of Riverside, Calif., which will operate it as its meat slaughtering division.

Friends of Joseph Green of Bender, Green and Co., tallow and by-products brokers, Chicago, were grieved to learn of the loss of his mother, who died recently. Burial was in Quincy, Ill.

Employees of the Rath Packing Co., Waterloo, Ia., recently opened their handicap golf tournament. Matches will be played whenever convenient to both opponents. Five flights will be played with the four semi-finalists receiving war stamp awards.

The *Morrell Magazine*, employee publication of John Morrell & Co., Ottumwa, Ia., began its twentieth year of publication with its recently distributed July issue. To date, 228 consecutive numbers have been printed. In addition to news about the company, the magazine has printed many articles of general interest. It has increased in size from 24 to 32 pages and has followed the trend to a greater use of pictures. A special light-weight edition is now being printed for members of the armed

forces, to comply with postal weight limitations.

William Leo Maples, 17, and Harold Calyer, 17, both employed in the pork trim department of Swift & Company, Ft. Worth, were killed in an automobile accident recently. They had enlisted in the Marines and had expected to be inducted within a few days.

Arthur Coe, chairman of the central industrial rationing board, Ft. Wayne, Ind., recently announced the appointment of E. C. Miller to the board membership. Miller is president of Ft. Wayne stockyards.

The State Packing Co. recently concluded negotiations for leasing the quarters and custom slaughtering facilities of Woodward & Bennett Corp., Vernon, Calif. Heretofore Woodward & Bennett has handled slaughtering for the State Packing Co. Under the transaction, Woodward & Bennett has transferred its Department of Agriculture inspection and stamping privileges to State Packing, which will do its own slaughtering.

In New York City, a ruling has been handed down to the effect that kosher meat remains kosher even when sold on the Jewish Sabbath, and that sales of such meat do not constitute a violation of the penal law, which states that selling non-kosher meat in a butcher shop that advertises strictly kosher meat constitutes a violation of the law.



glassine

lard-pak

bacon-pak

greaseproof
parchment

sylvania
cellophane

whether it's lean bacon, a chunky ham or some
appetizing delicacy . . . there's a way to "eye appeal". An inquiry
about wrapping questions may be mutually profitable.

Preferred PACKAGING SERVICE

DANIELS *Manufacturing Company* RHINELANDER, WISCONSIN
CREATORS • DESIGNERS • MULTICOLOR PRINTERS

Equipment Firm Finds Music a Valuable Production Incentive

THE Globe Co., Chicago, well-known manufacturer of packing-house equipment, has recently taken an interesting step to ease the strain under which employees are working.

Operations in the plant produce a great deal of noise, which is known to hasten fatigue among workers. Studies have revealed that music has the power to relax the nerves of an individual laboring under mental or physical strain, thereby refreshing him and releasing the tension so that the worker may perform his tasks with increased vigor and endurance. The Globe Co. has installed a sound system throughout the plant as well as in the offices, by means of which recorded music is heard during lunch periods, rest periods and between shifts, both day and night. Sound installations of this type have possible meat plant applications.

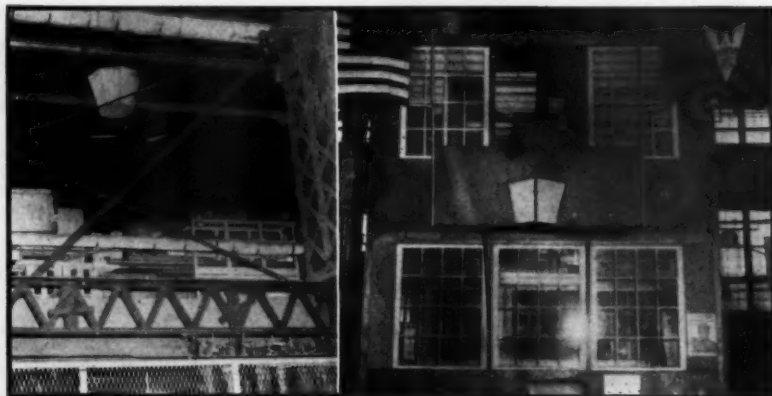
The unit purchased is an RCA

licensed system obtained through the Electronic Sound Engineering Co. It is composed of an amplifier, an automatic phonograph, eight loudspeakers and a microphone.

The phonograph turntable is capable of handling eight records simultaneously. A speaker is installed in the general offices while there are six placed at intervals in this large plant. The amplifier and phonograph are housed in a metal cabinet in the plant (see photo), and the entire system is on one circuit. It is possible for the loudspeakers installed in the offices to be either adjusted in volume or turned off altogether, while the volume of those in

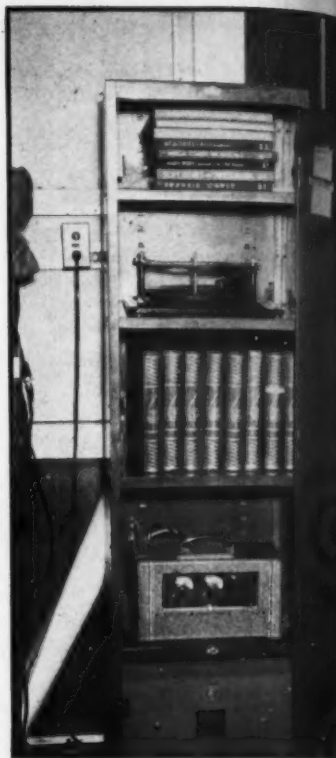
CABINET HOUSES UNIT

The amplifier and control panel for the system are on the two lower shelves, while the automatic phonograph is on the fourth shelf. Records are kept on other shelves.



SPEAKER INSTALLATIONS IN GLOBE PLANT

At left is shown one of six loudspeakers as installed at intervals in the long plant. Picture at right shows speaker's platform with microphone in place. The Cabinet containing the record playing unit is in room behind platform.



the plant is controlled through the unit.

The office of the president, C. E. Gambill, is wired so that announcements may be made over the system. Important war news is relayed to the workers through the system.

R. L. Gambill, vice president of The Globe Co., stated that while the hook-up might be used for official announcements, it is the policy of the officers of the company to speak to the employees in person. For this purpose a platform has been installed in the plant and important announcements are given from there so that all may see the speaker. Now, with the new amplifier, it is possible for all Globe employees to hear everything that is said; the microphone is connected to the unit so that remarks may be amplified above plant noises.

The system was installed for the

**BEEF SHROUDS
STOCKINETTE BAGS
BEEF TUBING**

IMMEDIATE

DELIVERY

FROM STOCK



CINCINNATI COTTON PRODUCTS CO.
CINCINNATI, OHIO

SAVE MONEY WITH NIAGARA EQUIPMENT

FOR PACKING PLANT COLD STORAGE

NIAGARA Air Conditioning Fan Coolers are superior for all food storage and processing. Niagara "No Frost" is an improved, cost-saving method of preventing ice formation on cooler coils—saves loss of time—no defrosting—no corrosion hazard—avoids maintenance troubles and saves 25% in size and capacity of cooling equipment. Representatives in principal cities. Address inquiries to

NIAGARA BLOWER COMPANY

GENERAL SALES OFFICE

6 E. 45th STREET NEW YORK-17, N. Y.
27 W. Van Buren St. Fourth & Cherry Bldg. 673 Ontario St.
CHICAGO-4, ILL. SEATTLE-4, WASH. BUFFALO-7, N. Y.
District Engineers in Principal Cities



joyment of the employees and the type of entertainment furnished by the unit is decided upon by them. To further this practice, a suggestion box has been installed in a convenient location so that the personnel may make suggestions as to the particular type of music desired. During the lunch period, the recorded selections showing the most popularity are featured along with other recordings from the company's library, which in one month has grown to more than 200 records.

Between shifts, other favored selections are reproduced, while during working hours it has been found that martial music has the effect of giving a lift to tiring workers. Some employees have brought their own records.

A period of experimenting was necessary to determine just what type of music would be most popular. The various polkas hold top rank with many of the employees, although many of the younger ones enthusiastically favor popular swing music. Operatic selections are not generally cared for.

The management of The Globe Co. believes that a satisfied worker will stay with the company and in the end produce a better product. Accordingly, they have done everything possible to make the employee's job easier. Other benefits to employees include group and hospital insurance, air-conditioned offices, and a profit-sharing arrangement which is provided at no cost to the employee.



Recent War Agency Orders Affecting the Meat Industry



TWO special directions designed to bring about more efficient use of tank cars now engaged in moving petroleum products, chemicals and other important war materials have been issued by ODT. Special direction ODT 7, Revised 1, effective July 24, prohibits the use of tank cars for the movement of any commodity not included in a list of 250 products designated as essential to the war by WPB. Special Direction ODT 7, Revised 2, effective July 31, requires that tank cars be loaded to certain specific standards of capacity, except as allowed by ODT permits.

Included in the list of products which may be shipped by tank car without ODT permits are coconut oil, corn oil, cottonseed oil, fish oil, inedible animal grease, lard, lard oil, murumuru oil, oil foots, olive oil, palm oil, peanut oil, rendered pork fat, soap stock, soybean oil, stearine and tallow.

Essentially, the maximum loading direction requires loading in the dome of the tank car, with a resulting increase in capacity of from three to five barrels. For products such as gasoline, which cannot be safely loaded in the dome, other standards are provided in the direction.

Other recent orders and statements

by the War Production Board, Office of Defense Transportation, Office of Price Administration and other war agencies, which are of interest to the meat packing and sausage manufacturing industry include the following:

POULTRY.—The War Shipping Administration is in urgent need of poultry to fill out the menus of the merchant mariners manning American ships, WFA announced last weekend. FDA wishes to buy approximately 875,000 lbs. of roasters, 825,000 lbs. of ducks, 1,375,000 lbs. of turkeys, and 420,000 lbs. of fowl. Contracts for any or all of these varieties of dressed poultry are currently being accepted by FDA.

FATS AND OILS.—The Food Distribution Administration has issued DFDO 42.1, requiring users of fats and oils under FDO 42 to file reports on the rate of consumption of products subject to the order, for each quarter of 1940 and 1941. Reports must be filed on or before July 31, with the chief of the fats and oils branch, FDA, War Food Administration, Washington. The reports are to be submitted on Form FDO-42.1. Manufacturers (other than soap converters), who, in any calendar quarter, use or consume more than 6,000 lbs. of fats and oils in the aggregate, are

IT'S SO!...by "Mac the Meat Man"



"1 OUNCE MAPLEINE ACCENTS FLAVOR OF 100 LBS. OF CANNED SPICED MEATS... SEND FOR FREE FORMULAS"

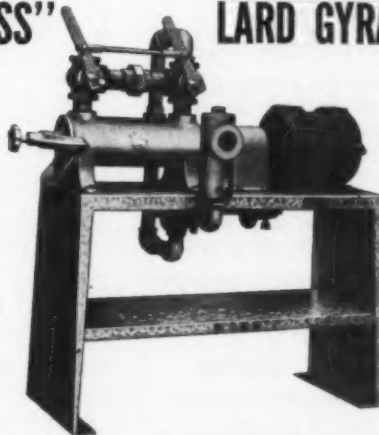
SAUSAGE SAVOR
MAPLEINE BRINGS OUT MEAT FLAVOR—HELPS SOLVE TODAY'S SEASONING PROBLEMS



MAPLEINE brings out natural meat flavors and accents spice flavors by blending them more smoothly and coaxing forth their full flavor! Helpful in these days of shortages! Try Mapleine in your own formulas or send for 14 free profit-making formulas. Plus free try-out bottle. Write Crescent Mfg. Co., 664 Dearborn, Seattle, Wash.

MAPLEINE
Imitation Maple Flavor
Brings Out Natural Flavor of Meat

"BOSS" LARD GYRATOR



This machine is invaluable for the making of high grade lard. It whips the lard into a smooth, fluffy mass, free from air pockets. Color and texture of the finished product are materially improved and the tendency toward rancidity is avoided.

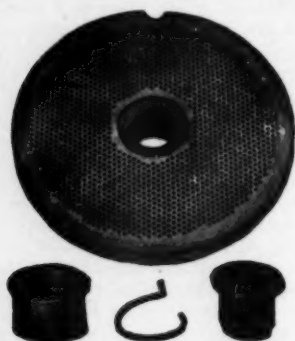
**"BOSS" assures
Best Of Satisfactory Service**

The Cincinnati Butchers' Supply Co.

General Office: Helen and Blade Sts., Elmwood Place, Cincinnati, Ohio
Mail Address: P. O. Box D, Elmwood Place Station, Cincinnati, Ohio
Also: 824 Exchange Ave., U. S. Yards, Chicago, Ill.



THE QUALITY TRADE MARK



For Grinder Plates and Knives
that Cost Less to Use

COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES

C-D SUPERIOR KNIVES

B. & K. KNIVES

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

**THE SPECIALTY
MFRS. SALES CO.**

Chas. W. Dieckmann
2021 GRACE ST., CHICAGO, ILL.

required by the original order to file monthly reports on their consumption of restricted fats and oils. The new order does not relieve them of the responsibility of filing these monthly reports. Persons required to file FDA-478 under FDO 42 will henceforth be expected to file FDA-523 instead, by the fifteenth of the month following the month during which exempted fats or oils were used.

TIRES AND TUBES.—A plan under which applications for tires, tubes and recapping service for commercial vehicles will be passed upon by tire experts in areas having a sufficient concentration of such vehicles to warrant setting up the new procedure has been announced by OPA, effective July 29. Purpose of the plan, OPA stated, is to insure that no replacements are issued for tires or tubes capable of giving additional service. In the selected areas, OPA will designate one War Price and Rationing Board as a Truck Tire Board to handle all applications by truck operators in the surrounding community, assigning to the board the services of an official OPA tire examiner. Detailed information on the handling of applications, inspections, etc., in the areas concerned is contained in the new order, designated as Amendment 43 to Ration Order IA.

GLASS CONTAINERS.—In order to permit production of wide mouth glass containers to meet emergency demands from commercial food packers and others, OPA has announced pricing provisions covering costs of new production. The price agency also liberalized transportation provisions applicable to these containers to encourage shipments from east to west. High-cost producers who have not previously manufactured wide mouth containers will be able to recover their total costs of production and sales up to 15 per cent over the established dollars-and-cents ceilings set by Regulation 382, as a result of the new OPA action.

STEEL DRUMS.—A limited number of new steel oil drums may be released soon to members of the fats and oils industry, but only in cases of critical need. Use of new drums has been prohibited for several months by order of WPB. Applicants should file in triplicate WPB Form 1887 (appeal form to be used pursuant to order L197) with the Container Division, WPB, Washington, D. C., mailing so they will be received by August 10, 1943.

HORSE MEAT.—A prohibition against selling for human consumption any cuts of horsemeat, or any horsemeat product, other than those specifically priced in its regulation was issued this week by OPA. At the same time, Amendment No. 3 to MPR 367 (Horsemeat) also set cents-per-pound maximum prices for a number of offal items which previously had been under the General Maximum Price Regulation (March 1942 "highs") and provided freezing and icing allowances. The amendment also required that all retail grocers and butchers selling horsemeat post the official OPA price list for this commodity in their stores. The prohibition

against sales for human consumption of any unpriiced horsemeat item, or product containing horsemeat, was found necessary when investigation disclosed that many sellers had undertaken the manufacture of sausage and other processed horsemeat products. OPA felt that, to permit the continuance and possible growth of such sales, would encourage circumvention of the regulation. Since the use of horsemeat in the production of sausage for human consumption is an innovation in the trade, it was felt that the prohibition would not work undue hardship. It does not affect manufacturers who have in the past produced processed horsemeat items for pets.

New Trade Literature

Equipment and Parts (NL 1,021).—In this 180-page catalog pertinent data are given on chains, sprockets, silent and roller chain drives, bearings, base plates, takeups, shafting, couplings, collars, clutches, pulleys, gears, buckets, conveyor idlers, speed reducers, and many other machinery parts. The catalog, particularly designed for the man who orders repair parts or wishes to buy parts for a new installation, also illustrates other types of equipment, and includes dimensions, weights, and price lists.—Link-Belt Co.

Lubrication (NL 1,025).—The importance of lubrication of packing plant machinery is discussed in this new illustrated bulletin. The type of lubricant described, it is stated, reduces friction and wear, protects bearings, chain drives, gears and many other machinery parts, safeguarding them against rust and corrosion even in the presence of many food acids. Included in the bulletin are lists of various pieces of equipment which require different types of lubricants.—Fiske Bros. Refining Co.

Controllers (NL 1,030).—This 36-page catalog describes the functions of temperature recorders for measurement and control of temperature, for automatic control of steam pressure, furnace pressure and fuel-air ratio, etc. The catalog also contains a simple description of the principles of the thermocouple and potentiometer, and thermohm and wheatstone bridge, which are the fundamental elements of the instruments described.—Leeds & Northrup Co.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

Editor THE NATIONAL PROVISIONER:
Please send, without obligation, publication listed below. (Give key number only):

Nos.
Name
City
Street

INSTITUTE MEDICAL ADS

The American Meat Institute in its continuing series of medical advertisements is currently running an ad entitled, "Meat . . . and Its Contribution to Basic Nutritional Needs," which appears in the July 17 issue of the *Journal of the American Medical Association* and other medical journals, and another headed "Meat . . . Why No Other Food Can Be Rightfully Compared With It," which appears in the August issue of *Hygeia*.

Data in these two advertisements need to be called to the attention of medical men, it is stated, in view of the increasing number of advertisers who are attempting to set up various products as "meat substitutes" or as "meaty" products. The advertisements endeavor particularly to remind the professions of the essentiality of meat in the diet, without being critical of other foods or comparing meat with them on the basis of one nutrient alone.

In the *Hygeia* insertion, it is pointed out that meat is one of the richest protein foods, providing proteins of the highest biologic value, and an excellent source of the important B-vitamins, thiamine, riboflavin and niacin. Besides having a high satiety value it provides essential minerals such as iron, copper and phosphorus. Other foods deserving a place in the diet may offer protein, or fats, or vitamins, or minerals or combinations of these, the ad explains,

but no single other food offers all the eight points which have made meat man's preferred food.

In the advertisement currently appearing in the July 17 issue of the *Journal of the American Medical Association*, it is stated: "In the case of meat, its nutritional advantages must be evaluated in the light of its total complex composition and not on the basis of its protein or mineral or vitamin content alone. Meat makes a well-rounded contribution to the human dietary. It provides not only one, but several nutritional essentials; hence no food should be weighed against it solely on the basis of one constituent.

SWIFT MERCHANDISING FILM

A new color slide film, entitled "How to Sell More Meat per Ration Point," was recently released by Swift & Company to show dealers how to merchandise, advertise, display and sell more table-ready meats and increase profit and volume under the point rationing system.

Emphasized in the film is the fact that a dealer can most effectively aid his customers through help on point merchandising, as by making certain that point costs are always shown on the item in the quantities usually purchased. Another suggestion is that the number of servings also be shown.

Truck Advertising

(Continued from page 13.)

ance by their operators of the decalcomania reproduction process, particularly where exact, uniform transpositions of complicated, many-colored packages or trade-mark designs are required. The process saves money, assures durable coloring and finish, overcomes laid-up-for-hand-painting time, and lasts longer.

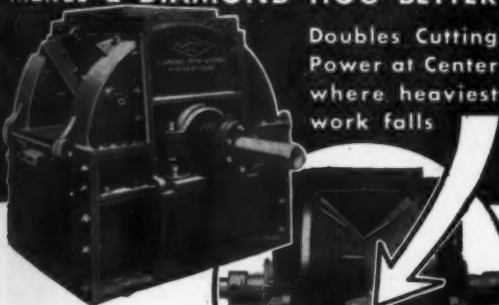
In the case of illustration of meat products on a truck body it is particularly desirable that they be kept as truly appetizing in appearance as possible. Roasts, hams, etc. should not be allowed to fade until they arouse disdain rather than appetite. Such a condition reflects very unfavorably on the products advertised—particularly if they are food products.

A survey of some of these trucks immediately indicates that the companies operating them are today giving as much thought to the decoration of their vehicles as to the space they buy in national magazines such as *The Saturday Evening Post*, for which they would pay \$8,000 a page.

Unable to replace their trucks with new ones, more fleet operators are repairing bodies and replacing their sales messages and decorations, not only to conserve their fleets but to conserve their trade-marks. It's good business to have your trucks "talk your business"—in war or peace!

THE DOUBLE ANVIL

Makes a DIAMOND HOG BETTER



Doubles Cutting Power at Center where heaviest work falls

Choke Proof
Big Capacity
Reduction 30% to 40%
Finer and More Uniform

The "DOUBLE ANVIL"—an important DIAMOND feature—plus disc knives set at an angle for a fast shearing cut—gives DIAMOND Hogs unequalled speed, capacity, and uniform fineness of reduction. Very easy running, often saving up to 50% on power.
6 Sizes, capacities from 2 to 30 tons per hour. Direct connected or belt driven. Ask for Bulletin D 93.

DIAMOND IRON WORKS, INC.

ESTABLISHED 1880

AND THE MAHR MANUFACTURING CO. DIVISION

1804 N. Second St.

Minneapolis 11, Minnesota

R & M I-BEAM TROLLEY HOISTS



Capacity 1000 lbs. 3-60-110 550 volt A.C. Hoisting speed 32 ft. per minute. Lift 20 ft. Headroom 13 inches. Pendant rope control.

Help Solve Labor Problems

A plant equipped with R & M I-Beam Trolley Hoists can maintain a higher rate of production, even in the face of severe labor shortage. The R & M hoist, placed on a straight or curved track, can be kept busy speeding up operations in many parts of the plant. Shown here is an installation of the S ½ model hoist, designed for this all-round service.

Mail This Coupon

ROBBINS & MYERS, Inc.

Hoist & Crane Division, Springfield, Ohio

Please send your folder No. AB900 describing Meat Packers' Hoists.

Name.....

Company.....

Street & No.....

City & State.....



FDA Meat Purchases Decline; Beef Items Off

Purchases of meat by the Food Distribution Administration, during June, 1943, for lend-lease, territorial emergency programs, Red Cross and domestic food programs were sharply below the previous month. The shortage of beef which prevailed during the past few months was more or less reflected in the FDA purchases of beef meat items during June. For that period the total purchases of these items amounted to only 263,696 lbs. compared with 3,067,474 lbs. during May.

Purchases of lard by the FDA during June rose to 127,604,986 lbs. compared with 122,550,912 lbs. during the previous month.

COMMODITY PURCHASES BY THE WAR FOOD ADMINISTRATION DURING JUNE, 1943, AND THE CUMULATIVE TOTAL SINCE MAR. 15, 1941

Commodity	June lbs.	Quantity Cumulative lbs.	June F. O. B. Cost	Cumulative
Army Rations, Canned.....	8,701,395	109,779,963	\$ 1,786,034	\$ 22,068,019
Meat Food Products, Canned				
Chili Con Carne.....	999,504	999,504	175,786	175,786
Type OO.....	300,000	4,452,118	87,680	1,252,221
Type EE.....	240,000	15,959,992	86,792	4,875,232
Type XX.....	174,375	13,580,156	42,931	3,897,638
Vienna Sausage.....	13,782,368	36,164,984	5,415,062	12,541,273
Beef Meat Products				
Beef, Barreled Family.....		75,000		8,683
Beef Briquet, Corned.....		280,000		78,546
Beef Burgs.....		527,500		72,022
Beef, Canned Corn.....		2,917,894		862,281
Beef, Dehydrated.....		1,145,899		226,451
Beef, Dried.....		90,248		83,265
Beef Extract.....		105,500		64,756
Beef, Frozen Boneless.....		224,048		145,649
Beef, Frozen Boneless.....	190,000	16,494,088	44,825	4,121,453
Beef Hearts, Frozen.....		113,450		18,297
Beef, India Mess.....		325,000		71,715
Beef Kidneys, Frozen.....		696,500		65,923
Beef Knuckles, Dried.....		10,000		4,845
Beef Livers, Frozen.....		31,000		11,570
Beef Roast, Canned.....	51,696	61,212	24,914	28,324
Beef Tongue, Pickled.....	22,000	22,000	5,583	5,583
Beef Tripe, Frozen.....		37,150		5,305
Veal Carcass, Frozen.....	19,945	6,070,481	3,541	1,236,820
Lamb Carcass, Frozen.....	1,599,200	71,107,498	481,800	13,360,134
Lamb Kidneys.....		27,000		2,640
Lamb Livers.....		8,000		1,920
Mutton, Frozen Boneless.....	641,300	2,654,822	114,515	518,703
Mutton Carcass, Frozen.....		7,239,650		978,777
Pork Meat Products				
Bacon, Canned.....	13,341,105	161,946,197	3,673,901	55,074,520
Pork and Soya Links, Canned.....		127,904,392		38,827,085
Pork, Canned (Misc.).....	91,536,566	1,500,014,651	33,721,521	573,396,009
Pork Butts, Frozen.....	1,676,490	11,415,622	490,535	3,243,190
Pork Hearts, Frozen.....		345,000		49,088
Pork Kidneys, Frozen.....	15,000	3,081,600	1,444	289,578
Pork Knuckles, Frozen.....		34,300		4,173
Pork Livers, Frozen.....	150,000	4,288,700	19,388	500,881
Pork Loin, Frozen.....	14,378,500	203,394,119	4,114,459	57,063,610
Pork Trimmings, Frozen.....	3,692,000	12,175,200	822,175	2,957,869
Pork, Barreled Briquet.....		491,200		86,260
Pork, Smoked.....	423,000	36,800,384	110,725	11,001,409
Pork, Cured & Froz. (Misc.).....	36,030,867	757,810,235	6,898,942	150,704,568
Fatbacks, Dry Salted.....	17,446,440	177,617,275	2,006,292	21,554,889
Hog Casings.....		6,980,297		9,360,493
Pigs Feet, Salted.....		6,081,800		316,535
Packer Hog Sides.....	1,140,000	1,140,000	202,545	202,545
Pork, Dehydrated.....	1,536,619	5,809,078	2,081,135	7,068,463
Sausage, Dried.....	558,083	5,851,793	244,046	2,527,720
			\$63,106,406	\$1,004,980,749
Fats & Oils				
Army Spread.....		318,750		120,050
Beef Suet.....		1,017,460		221,710
Lard.....	127,604,986	1,894,987,510	18,761,900	182,954,941
Oleo Oil.....	3,530,000	15,731,900	449,394	1,960,283
Oleomargarine.....	27,907,500	158,378,837	4,515,314	24,608,706
Rendered Pork Fat.....	329,200	10,771,940	45,610	1,429,490
Refined Pork Fat.....	19,318,354	33,786,197	2,777,248	4,843,834
Shortening.....	17,349,968	106,184,651	2,837,438	17,100,733
Tallow, Edible.....	2,790,796	33,167,169	298,388	5,618,608

Working Safely Is Theme of Series of Articles

Most of the on-the-job accidents which cause the loss of precious production hours in meat packing and sausage manufacturing plants throughout the nation can be prevented by safety education and the use of various safety devices. The skill and strength of meat plant workers must be guarded against accidents and diseases to meet the heavy demands of war production.

In the first of a series of articles prepared by the U. S. Department of Labor Committee to Conserve Manpower in War Industries, a list of "do's" and "don'ts" has been compiled to help workers keep from getting hurt.

Employees are urged to report all injuries promptly, no matter how slight they may appear to be; to work when physically fit and be provided with the proper equipment and safety devices, wherever they are needed. Those doing lifting work should learn to keep their bodies upright and lift with leg muscles and not with their backs. Hand pads should be worn by workers who handle rough materials.

Packing plant equipment which is not in constant use should be arranged carefully and securely and placed where it will not block passageways, or fall on employees who may be passing by. All employees should be urged to observe plant safety rules and use safety equipment provided for them by their employer. Wearing safety shoes with soles of the proper type will help protect the feet from serious injury and also guard against dangerous falls on slippery floors.

Ability to produce depends upon physical fitness; therefore, workers should use all sanitary and hygienic facilities provided for them. Cutters, rollers or other machines which present a hazard to the worker should be adequately guarded. In various cutting operations, workers should be made to use safety knives and wear gloves which protect their hands. Loose fitting clothing, long sleeves, dangling neckties, loose trouser cuffs, finger rings, or other unsafe apparel while working around packing plant machinery is often the cause of injury to workers.

OLD PLANTATION SEASONINGS

HAVE FAITHFULLY SERVED THE MEAT INDUSTRY
FOR TWENTY YEARS BY BUILDING FLAVOR IN YOUR
SAUSAGE PRODUCTS. WE WILL CONTINUE TO SERVE.

A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

MARKET SUMMARY

DETAILED INFORMATION INDEX

Hog Cut-Out.....35	Tallow & Greases...36
Carlot Provisions...35	Vegetable Oils...37
Closing Markets...39	Hides.....38
L.C.L. Prices.....34	Livestock.....40

Hogs and Pork

HOGS

Chicago hog market this week: Weights under 240 lbs. steady; heavier weights 10@20c off and sows 25c under close of last week.

	Thurs.	Week ago
Chicago, top	\$14.30	\$14.25
4 day av.....	13.75	13.55
Kan. City, top.....	14.00	14.00
Omaha, top.....	13.70	13.65
St. Louis, top.....	14.35	14.45
Corn Belt, top.....	13.50	13.60
Buffalo, top.....	15.25	15.00
Pittsburgh, top.....	14.85	14.65
Receipts—20 markets		
4 days.....	424,000	437,000
Slaughter—		
27 points*.....	901,479	913,455
Cut-out	180- 220- 240-	
results	220 lb. 240 lb. 270 lb.	
This week	—1.06 —1.19 —1.12	
Last week	— .70 — .91 —1.03	

PORK

Chicago carlot pork:

Green hams,		
all wts.	20% @21 1/2	20% @21 1/2
Loins, all wts..	19 1/4 @22 1/4	19 1/4 @22 1/4
D.S. bellies,		
all wts.	15 1/4	15 1/4
Picnics,		
all wts.	19% @	19% @
Reg. trim'ngs..	17% @	17% @

New York:

Loins, 8-10 lbs.—	25 1/4 @28 3/4
Loins, 10-12 lbs.—	25 1/4 @28 3/4
Loins, 12-15 lbs.—	23 1/4 @27 1/4
Loins, 16-22 lbs.—	22 1/4 @26 1/4
Shldrs., skinned	
8-12 lbs.	24 1/4 @27 1/4
Boston butts,	
4-8 lbs.	27 1/4 @30 1/4
Lard—Cash	13.80b
Loose	12.80b
Leaf	12.37 1/2b

*Week ended July 23.

Cattle and Beef

CATTLE

Chicago cattle market this week: Steers and yearlings were strong to 25c up. Cows were steady and bulls steady to 25c higher.

	Thurs.	Week ago
Chicago steer, top....	\$16.50	\$16.50
4 day avg.....	15.40	15.15
Kan. City, top.....	16.00	15.10
Omaha, top.....	15.50	16.00
St. Louis, top.....	16.00	16.00
St. Joseph, top.....	15.25	15.50
Bologna bull, top....	14.50	14.25
Cutter cow, top.....	9.50	9.75
Canner cow, top.....	8.25	8.50
Receipts—20 markets		
4 days	197,000	199,000
Slaughter—		
27 points*.....	146,486	138,946

BEEF

Steer carcass, good

700-800 lbs.	
Chicago	\$19.00@20.50 \$19.00@20.50
Boston	20.00@22.00 20.00@22.00
Phila.	20.00@22.00 20.00@22.00
New York.	20.00@22.50 20.00@22.50

Dr. canners, Northern

all weights..	12% 14%
---------------	---------

Cutters,

all weights..	12% 14%
---------------	---------

Bologna bulls,

all wts.....	12% 15%
--------------	---------

*Week ended July 23.

Chicago prices used in compilations unless otherwise specified.

U. S. STORAGE STOCKS

July 1 (lbs.)

Pork	515,499,000
Lard	205,139,000
All Meats	704,625,000

By-Products

HIDES

	Thurs.	Week ago
Chicago hide market active.		
Native cows ..	.15 1/2	.15 1/2
Kipskins20	.20
Calfskins23 1/2 @27	.23 1/2 @27
Shearlings ...	2.15	2.15

TALLOW, GREASES, ETC.

New York tallow quiet.		
Extra	8.62 1/2	8.62 1/2
Chicago tallow strong.		
Prime	8.62 1/2	8.62 1/2
Chicago greases unchanged.		
A-White	8.75	8.75
New York greases firm.		
A-White	8.75	8.75

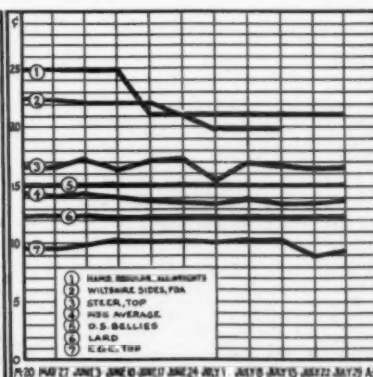
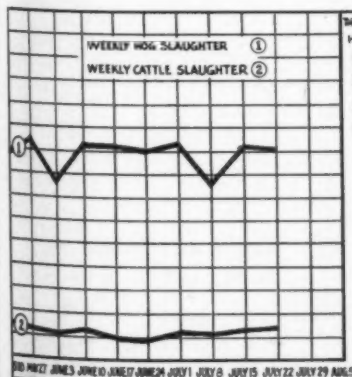
Chicago by-products:

Cracklings	1.21	1.21
Tankage, unit ammo.	5.53	5.53
Blood	5.38	5.38
Digester tankage		
60%	71.04	71.04
Cottonseed oil,		
Valley12% n	.12% n

BUSINESS INDICATORS

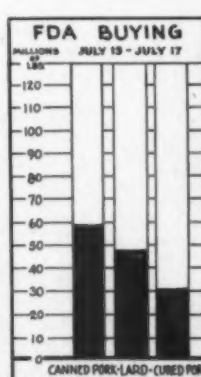
Wholesale Prices (1926=100)

	July 10 1943	July 11 1942
All commodities ..	103.0	98.5
Food	107.3	98.7
Prices (1926=100)	April 1943	April 1942
Farm Products	123.9	104.5



PRICES, KILL AND FDA BUYING

Curves in first column chart show weekly hog and cattle slaughter at 27 market points. Second column curves show price trends for steers, canner and cutter cows, wholesale pork cuts, live hogs and FDA Wiltshire sides.



MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

†Carcass Beef	
	Week ended July 29, 1943
	per lb.
Steer, hfr., choice, all wts.	21
Steer, hfr., good, all wts.	20
Steer, hfr., comm., all wts.	19
Steer, hfr., utility, all wts.	18
Cow, utility, all wts.	18
Cow, comm. and good, all wts.	18
Cow, utility, all wts.	18
Hindquarters, choice	23 1/2
Forequarters, choice	19
Cow hindquarters, good and comm.	19
Cow forequarters, good and comm.	17

†BEEF CUTS

Steer, hfr., short loins, choice	33
Steer, hfr., short loins, good	31 1/2
Steer, hfr., short loins, comm.	25 1/2
Steer, hfr., short loins, utility	22 1/2
Cow, short loins, good and comm.	25 1/2
Cow, short loins, utility	22 1/2
Steer, heifer round, choice	22 1/2
Steer, heifer round, good	21 1/2
Steer, heifer round, comm.	19 1/2
Steer, heifer round, utility	15 1/2
Steer, hfr., loin, choice	30
Steer, hfr., loin, good	28 1/2
Steer, hfr., loin, comm.	23 1/2
Cow loin, good and comm.	23 1/2
Cow loin, utility	20 1/2
Cow round, good and comm.	19 1/2
Cow round, utility	15 1/2
Steer, heifer rib, choice	24 1/2
Steer, heifer rib, good	23 1/2
Steer, heifer rib, comm.	21 1/2
Steer, heifer rib, utility	19
Cow rib, good and comm.	21 1/2
Cow rib, utility	19
Steer, hfr., sirloin, choice	27 1/2
Steer, hfr., sirloin, good	25 1/2
Steer, hfr., sirloin, comm.	21 1/2
Steer, hfr., cow flank, all grades	13 1/2
Cow sirloin, good and comm.	18 1/2
Cow sirloin, utility	15 1/2
Steer, hfr., saw flank, all grades	13 1/2
Steer, hfr., flank steak, all grades	24
Cow flank steak, all grades	24
Steer, hfr., reg. chuck, choice	19 1/2
Steer, hfr., reg. chuck, good	19 1/2
Steer, hfr., reg. chuck, comm.	18
Steer, hfr., reg. chuck, utility	16
Cow reg. chuck, good and comm.	18
Cow reg. chuck, utility	16
Steer, hfr., c.e. chuck, choice	19
Steer, hfr., c.e. chuck, good	18 1/2
Steer, hfr., c.e. chuck, comm.	16 1/2
Steer, hfr., c.e. chuck, utility	15 1/2
Cow, c.e. chuck, good and comm.	16 1/2
Cow, c.e. chuck, utility	15 1/2
Steer, hfr., forehand, all grades	12 1/2
Cow forehand, all grades	12 1/2
Steer, heifer brisket, choice	16 1/2
Steer, heifer brisket, good	16 1/2
Steer, heifer brisket, comm.	14 1/2
Steer, heifer brisket, utility	14 1/2
Cow brisket, good and comm.	14 1/2
Cow brisket, utility	14 1/2
Steer, heifer back, choice	21 1/2
Steer, heifer back, good	20 1/2
Cow back, utility	19 1/2
Cow back, good and comm.	19 1/2
Steer, hfr., arm chuck, choice	19 1/2
Steer, hfr., arm chuck, good	18 1/2
Cow arm chuck, good and comm.	17 1/2
Cow arm chuck, utility	15 1/2
Steer, hfr., short plate, good and choice	14 1/2
Steer, hfr., short plate, comm. and utility	13 1/2
Cow short plate, good and comm.	13 1/2
Cow short plate, utility	13 1/2

†Quotations on beef items include permitted additions for Zone 5, plus 50c per cwt. for local delivery.

Veal

Choice carcass	20 1/2
Good carcass	19 1/2
Choice saddles	23

†Beef Products

Brains	6 1/2
Heart, Type A	14 1/2
Tongues, Type A	21 1/2
Sweetbread, Type A	22 1/2
Ox-tails, under 1 lb.	7 1/2
Tripe, scalded	3 1/2
Tripe, cooked	7 1/2
Livers, Type A	22 1/2
Kidneys	10 1/2

†Veal Products

Brains	9 1/2
Calf livers, Type A	40 1/2
Sweetbread, Type A	30 1/2

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

**Lamb	
Choice lambs	25 1/2
Good lambs	23 1/2
Medium lambs	21 1/2
Choice hindquarters	29 1/2
Good hindquarters	21 1/2
Choice forelegs	21 1/2
Good forelegs	20 1/2
Lamb tongues, Type A	14 1/2

**Mutton	
Choice sheep	12 1/2
Good sheep	11 1/2
Choice saddles	15 1/2
Good saddles	14 1/2
Choice forelegs	8 1/2
Good forelegs	8 1/2
Mutton legs, choice	16 1/2
Mutton loins, choice	15 1/2

*Quotations on lamb and mutton are for Zone 5 and include 10c for stockinette, plus 25c per cwt. for delivery.

*Fresh Pork and Pork Products

Reg. pork loins, under 12 lbs. av.	22 1/2
Picnics	19 1/2
Tenderloins	31 1/2
Skinned shoulders	21 1/2
Sparsibs, under 3 lbs.	15 1/2
Boston butts, 4 to 5 lbs. av.	24 1/2
Boneless butts, cellar trim.	29
Neck bones	4
Pigs' feet	4
Kidneys	9 1/2
Livers, Type A	12 1/2
Brains	10 1/2
Ears	5 1/2
Snouts, lean out	8 1/2
Heads	8 1/2
Chitterlings	7 1/2

*Prices carlot and loose basis.

*WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs., parchment paper	26 1/2
Fancy skinned hams, 14/16 lbs., parchment paper	28 1/2
Picnics, 4/8 lbs., short shank wrapped	26
Fancy bacon, 6/8 lbs., wrapped	26
Standard bacon, 6/8 lbs., wrapped	24
No. 1 beef steaks, smoked	46 1/2
Insides, C Grade	44 1/2
Knuckles, C Grade	42 1/2

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$22.50
Lamb tongue, short cut, 200-lb. bbl.	28.50
Regular tripe, 200-lb. bbl.	31.00
Pocket honeycomb tripe, 200-lb. bbl.	34.50

*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$23.50
80-100 pieces	23.50
100-125 pieces	23.50
Clear plate pork, 25-35 pieces	23.00
Brisket pork	26.50
Plate beef, 200 lb. bbl.	32.50
Extra plate beef, 200 lbs. bbl.	34.00

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions, except boxing and local delivery.

SAUSAGE MATERIALS

Carlot basis, Chicago zone, loose basis.	
Regular pork trimmings	17 1/2
Special lean pork trimmings 85%	27 1/2
Extra lean pork trimmings 95%	29 1/2
Pork check meat	17 1/2
Pork hearts	11 1/2
Pork livers	12 1/2
Boneless bulk meat	17 1/2
Boneless chucks	16 1/2
Shank meat	16 1/2
Beef trimmings	14 1/2
Dressed canners	12 1/2
Dressed cutter cows	12 1/2
Dressed bologna bulls	12 1/2
Tongues, canner	15 1/2

DRY SAUSAGE

Cervelat, choice, in hog bungs	58
Thuringer, choice, in hog bungs	31
Farmer	41
Holsteiner	41
B. C. salami, choice, in hog bungs	54
B. C. salami, new condition	52
Prisess, choice, in hog middles	unquoted
Genoa style salami, choice	63
Pepperoni	28 1/2
Mortadella, new condition	28
Cappicola (cooked)	50
Italian style hams	42

DOMESTIC SAUSAGE

(Quotations cover grade AA.)

†Pork sausage, hog casings	20 1/2
†Pork sausage, bulk	20 1/2
†Frankfurters, in sheep casings	20 1/2
†Frankfurters, in hog casings	20 1/2
†Bologna	20 1/2
†Bologna, in artificial casings	20 1/2
†Liver sausage in beef rounds	20 1/2
†Liver sausage in hog bungs	20 1/2
†Smoked liver sausage in hog bungs	20 1/2
†Head cheese	20 1/2
†New England luncheon specialty	20 1/2
†Minced luncheon specialty, choice, N. Y.	20 1/2
†Tongue and blood	20 1/2
†Blood sausage	20 1/2
†Souse	20 1/2
†Polish sausage	20 1/2

†Prices based on zone 5, plus \$1.00 per cwt. for sales to retailers and purveyors of meals when no local delivery is made. Prices include boxing or packaging costs.

CURING MATERIALS

Nitrite of soda (Chgo. w'ase. stock):	
in 425-lb. bbls., delivered	\$1.17
Saltpeter, less than lot, f.o.b. N. Y.:	
DBI, refined granulated	8 1/2
Small crystals	12 1/2
Medium crystals	12 1/2
Large crystals	12 1/2
Pure rfd. gran. nitrate of soda	1 1/2
Pure rfd. powdered nitrate of soda	1 1/2
Salt, per ton, in minimum car of 80,000 lbs., only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	8 1/2
Medium, kiln dried	12 1/2
Rock, bulk, 40 ton cars	12 1/2
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	13 1/2
Standard gran., f.o.b. refiners (2%)	13 1/2
Packers' curing sugar, less 2% bags	23 1/2
F.o.b. Refiners, less 2%	13 1/2
Dextrose, in car lots, per cwt. (cotton)	25 1/2
in paper bags	26 1/2

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in., 180 pack	16 @ 18
Domestic rounds, over 1 1/2 in., 140 pack	40 @ 40
Export rounds, wide, over 1 1/2 in.	40 @ 40
Export rounds, medium, 1 1/2 to 1 3/4 in.	24 @ 25
Export rounds, narrow, 1 1/2 in. under	
No. 1 weasands	.05 @ 36
No. 2 weasands	.10 @ 36
No. 1 bungs	.10 @ 36
No. 2 bungs	.10 @ 36
Middles, sewing, 1 1/2 @ 2 in.	.44 @ 40
Middles, select, extra, 2 1/2 @ 2 1/2 in.	.50 @ 40
Middles, select, extra, 2 1/2 @ 2 1/2 in., up	1.10 @ 12
Dried or salted bladders, per piece:	
12-15 in. wide, flat	.08 @ 40
10-12 in. wide, flat	.05 @ 40
8-10 in. wide, flat	.02 @ 40
6-8 in. wide, flat	.02 @ 40

Hog casings:	
Extra narrow, 29 mm. & dn.	2.40 @ 24
Narrow mediums, 29 @ 32 mm.	2.40 @ 24
Medium, 32 @ 35 mm.	2.40 @ 24
English, medium, 35 @ 38 mm.	1.50 @ 24
Wide, 38 @ 43 mm.	1.50 @ 24
Extra wide, 43 mm.	1.40 @ 24
Export bungs	.22 @ 25
Large prime bungs	.17 @ 25
Medium prime bungs	.11 @ 25
Small prime bungs	.11 @ 25
Middle, per set	.20 @ 31

SPICES

(Basis Chicago, original bbls., bags or hals.)	
Allspice, prime	31
Resifted	35
Chili pepper	41
Powder	41
Cloves, Amborna	40
Zanzibar	24 1/2
Ginger, Jamaica, unbleached	37
Mace, Fancy Banda	1.06
East Indies	95
East & West Indies Blend	95
Mustard flour, fancy	95
No. 1	17 1/2
Nutmeg, fancy Banda	67
East Indies	58
East & West Indies Blend	58
Paprika, Spanish	58
Pepper, Cayenne	58
Red No. 1	11
Black Malabar	5 1/2
Black Lampung	15 1/2
Pepper, white Singapore	15 1/2
Muntok	16
Packers	16

SEEDS AND HERBS

(Whole for 1 lb.)	
Caraway seed	1.35
Cominos seed	18 1/2
Coriander Morocco bleached	29
Coriander Morocco natural No. 1	15 1/2
Mustard seed, fancy yellow	25
America	25
Marjoram, Chilean	51
Origanum	50

PROVISIONS

The National Provisioner
Daily Market Service

MARKET PRICES

New York

CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B.
CHICAGO OR CHICAGO BASIS
THURSDAY, JULY 29, 1943

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	21 1/4	24 1/4
10-12	21 1/4	24 1/4
12-14	21 1/4	24 1/4
14-16	20 3/4	24

BOILING HAMS

	Fresh or Frozen	S.P.
10-12	20 3/4	24
12-14	19 3/4	23
14-16	19 3/4	23

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	23 1/4	26 1/4
12-14	23 1/4	26 1/4
14-16	22 3/4	26
16-18	22 3/4	26
18-20	21 3/4	25
20-22	21 3/4	25
22-24	21 3/4	25
24-26	21 3/4	25
26-28	21 3/4	25
28-30	21 3/4	25
30-32	21 3/4	25

PICNICS

	Fresh or Frozen	S.P.
4-6	19 1/4	22 1/4
6-8	19 1/4	22 1/4
8-10	19 1/4	22 1/4
10-12	19 1/4	22 1/4
12-14	19 1/4	22 1/4

BELLIES

	(Square Cut Seedless)	Cured
6-8	17 1/4	20 1/4
8-10	16 3/4	19 3/4
10-12	16 3/4	19 3/4
12-14	15 3/4	18 3/4
14-16	15 3/4	18 3/4
16-18	14 3/4	17 3/4

GREEN AMERICAN BELLIES

10-20	13 1/4	13 1/4
20-25	13 1/4	13 1/4
25 and up	13 1/4	13 1/4

D. S. BELLIES

	Clear	Rib
10-20	15 1/4	15 1/4
20-25	15 1/4	15 1/4
25-30	15 1/4	15 1/4
30-35	15 1/4	15 1/4
35-40	15 1/4	15 1/4
40-50	15 1/4	15 1/4

D. S. FAT BACKS

6-8	10 1/4	10 1/4 @ 10 1/4
8-10	10 1/4	10 1/4 @ 10 1/4
10-12	10 1/4	10 1/4 @ 10 1/4
12-14	10 1/4	10 1/4 @ 11
14-16	10 1/4	10 1/4 @ 11
16-18	11 1/4	12
18-20	11 1/4	12
20-25	11 1/4	12

OTHER D. S. MEATS

	Fresh or Frozen	Cured
Regular hams	10 1/4	12
Clear plates	9 1/4	10 1/4
Jowl butts	9 1/4	10 1/4
Square jowls	11	13

Quotations on green pork cuts based on OPA
MFR No. 145, and amendment No. 5 to
MFR effective June 14, 1943. Cured pork
cuts, until June 28, 1943, still based on revised
MFR No. 145 and amendments 1 and 2.

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on
the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, July 24	13.80b	12.80b	12.37 1/2 b
Sunday, July 25	13.80b	12.80b	12.37 1/2 b
Tuesday, July 27	13.80b	12.80b	12.37 1/2 b
Wednesday, July 28	13.80b	12.80b	12.37 1/2 b
Thursday, July 29	13.80b	12.80b	12.37 1/2 b
Friday, July 30	13.80b	12.80b	12.37 1/2 b

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chicago	14.55
Kettle lard, tierces, f.o.b. Chicago	15.05
Leaf, kettle lard, tierces, f.o.b. Chicago	15.05
Neutral, tierces, f.o.b. Chicago	15.55
Shortening, tierces, c.a.f.	16.50

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice	22
Steer, heifer, good	21
Steer, heifer, comm.	19
Steer, heifer, utility	17
Cow, good and comm.	19

The above quotations do not include charges for
koshering.

KOSHER BEEF CUTS

Steer, heifer, rib, choice	20 1/2
Steer, heifer, triangle, good	20
Steer, heifer, triangle, comm.	18 1/2
Steer, heifer, triangle, utility	17 1/2
Steer, hfr., reg. chuck, choice	21 1/2
Steer, hfr., reg. chuck, comm.	20 1/2
Steer, hfr., reg. chuck, utility	18 1/2

Above quotations include permitted additions
for Zone 0, plus \$1.50 per cwt. for koshering plus
50c per cwt. for local delivery.

Steer, heifer, rib, choice	25 1/4
Steer, heifer, rib, good	24 1/4
Steer, heifer, rib, comm.	22 1/4
Steer, heifer, rib, utility	20 1/4
Steer, hfr., loin, choice	21 1/4
Steer, hfr., loin, comm.	20 1/4
Steer, hfr., loin, utility	18 1/4

Above prices are for Zone 0, plus 50c per cwt.
for delivery. Additions for kosher cuts, where
permitted, are not included in prices.

*FRESH PORK CUTS

Pork loins, fresh, 12 lbs. down	23 1/4
Shoulders, regular	20 1/4
Butts, regular, 4/8 lbs.	24 1/4
Hams, regular, under 14 lbs.	23 1/4
Hams, skinned fresh, under 14 lbs.	25 1/4
Picnics, fresh, bone in	19 1/4
Pork trimmings, extra lean	31 1/4
Pork trimmings, regular	19 1/4
Spareribs, medium	13 1/4

Western

Pork loins, fresh, 10/12 lbs.	24 1/4
Shoulders, regular	21 1/4
Butts, boneless, C. T.	31 1/4
Hams, regular, under 14 lbs.	23 1/4
Hams, skinned, under 14 lbs.	25 1/4
Picnics, bone in	19 1/4
Pork trimmings, extra lean	31 1/4
Pork trimmings, regular	19 1/4
Spareribs, medium	13 1/4
Boston butts, 4/8 lbs.	27 1/4

City

Pork loins, fresh, 10/12 lbs.	24 1/4
Shoulders, regular	21 1/4
Butts, boneless, C. T.	31 1/4
Hams, regular, under 14 lbs.	23 1/4
Hams, skinned, under 14 lbs.	25 1/4
Picnics, bone in	19 1/4
Pork trimmings, extra lean	31 1/4
Pork trimmings, regular	19 1/4
Spareribs, medium	13 1/4
Boston butts, 4/8 lbs.	27 1/4

*COOKED HAMS

Cooked hams, skin on, fattened, 8 lbs. down	47 1/4
Cooked hams, skinless, fattened, 8 lbs. down	50 1/4

*SMOKED MEATS

Regular hams, under 14 lbs.	81 1/4
Regular hams, 14/18 lbs.	80 1/4
Regular hams, over 18 lbs.	29 1/4
Skinned hams, under 14 lbs.	82 1/4
Skinned hams, 14/18 lbs.	81 1/4
Skinned hams, over 18 lbs.	81 1/4
Picnics, bone in	29 1/4
Bacon, western, 5/13 lbs.	29 1/4
Bacon, city, 8/12 lbs.	29
Beef tongue, light	27
Beef tongue, heavy	28

*Quotations on pork items are for less than
5,000 lb. lots and include all permitted additions
except boxing and local delivery.

DRESSED HOGS

Hogs, good and choice, head on, leaf fat in	
July 24, 51 to 99 lbs.	\$19.17
100 to 119 lbs.	18.21
120 to 139 lbs.	19.23
140 to 159 lbs.	19.14

***DRESSED VEAL

Choice, 170@315 lbs.	20 1/2
Good, 170@315 lbs.	19 1/2
Common, 170@315 lbs.	18 1/2
Utility, 170@315 lbs.	16 1/2

*Quotations are for zone 0 and include 50c for
delivery. An additional 1/4c per cwt. permitted if
wrapped in stockinette.

**DRESSED SHEEP AND LAMBS

Lamb, choice	27 1/2
Lamb, good	25 1/2
Lamb, commercial	23 1/2
Mutton, good, s.	14 1/2
Mutton, comm.	13 1/2

*Quotations are for zone 0, and include 10c for
stockinette, 25c for delivery, plus \$1 per cwt. for
koshering.

*FANCY MEATS

Tongues, Type A	23 1/4
Sweetbreads, beef, Type A	24 1/4
Sweetbreads, veal, Type A	41 1/4
Beef kidneys, per lb.	12 1/4
Lamb, commercial	29 1/4
Livers, beef, Type A	24 1/4
Ox-tails, under 1/2 lb.	9 1/4

*Prices carlot and loose basis for zone 0. For
lots under 500 lbs. add \$0.025.

GREEN CALFSKINS

	5-7 1/2	7 1/2-9 1/4	9 1/4-12 1/4	12 1/4-14 1/4	14 1/4-16 1/4
Prime No. 1 veals	23	28	3.00	3.55	3.80
Prime No. 2 veals	21	26	3.00	3.25	3.50
Buttermilk No. 1	18	23	2.80	3.05	3.10
Buttermilk No. 2	17	22	2.65	2.90	2.95
Brand grabby	12	17	1.85	2.10	2.15
Number 3	12	17	1.85	2.10	2.15

BUTCHERS' FAT

Shop fat	\$3.25 per cwt.
Breast fat	2.25 per cwt.
Edible and inedible	5.00 per cwt.
Inedible suet	4.75 per cwt.

MINUS CUT-OUT MARGIN LARGER AS LIVE COSTS RISE

(Chicago costs and prices, first four days of week.)

Curtailed receipts of live hogs early this week sent prices soaring to higher
levels. Later in the period a 15@40c decline resulted from the FDA an-
nouncement that it would curtail its product buying temporarily. However,
as a result of the early advance, average live costs were higher than a week
earlier and the minus margin was up 9@36c on the different weights.

	180-220 lbs.			220-240 lbs.			240-270 lbs.		
	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams	13.90	21.2	\$2.93	13.70	21.1	\$2.59	12.90	22.4	\$2.68
Skinned hams	5.60	19.5	1.09	5.40	19.5	1.05	5.30	19.5	1.03
Picnics	4.20	28.3	.98	4.10	28.3	.96	4.10	22.3	.91
Boston butts	10.10	21.8	2.20	9.80	20.3	1.99	9.70	19.3	1.87
Loins (blade in)	11.00	16.8	1.83	9.50	16.5	1.57	8.90	14.7	.57
Bellies, S. P.	2.10	14.3	.90	6.50	14.3	.82
Bellies, D. S.	3.20	9.3	.30	4.50	9.8	.44
Fat backs	2.80	9.1	.25	3.00	9.1	.27	3.40	9.1	.32
Plates and jowls	2.20	12.0	.26	2.20	12.0	.26	2.20	12.0	.26
Raw leaf	12.50	12.8	1.60	11.00	12.8	1.40	10.10	12.8	1.29
P. S. lard, rend. wt.	1.60	14.5	.28	1.60	12.0	.19	1.60	10.5	.17
Spareribs	3.10	17.0	.51	2.90	17.0	.49	2.80	17.0	.48
Regular trimmings	2.0018	2.0018	2.0018
Feet, tails, neckbones505050
Offal and miscellaneous
TOTAL YIELD AND VALUE	60.00	...	\$12.53	70.50	...	\$12.35	71.00	...	\$12.13
Cost of hogs per cwt.	...	\$14.24	\$14.23	\$14.13	...
Credit for subsidy	...	1.30	1.30	1.30	...
Condemnation loss	\$12.94	.07	...	\$12.93	.07	...	\$12.88	.07	...
Handling and overhead635448	...
TOTAL COST PER CWT.
ALIVE	...	\$13.64	\$13.54	\$13.38	...
TOTAL VALUE	...	12.58	12.35	12.13	...
Loss per cwt.	...	1.06	1.19	1.12	...
Loss last week7091	1.03	...

Tallow and Grease Trade Expects Improvement Soon

NEW YORK, JULY 28, 1943

TALLOW AND GREASE.—The market for tallow and grease here during the past week was more or less static, with prices remaining unchanged from earlier in the summer. Demand remains far greater than supply, and during the week just ending some members of the trade were of the opinion that supplies were even more limited than in recent weeks. This was the case despite the fact that cattle marketings at inspected centers again showed an increase over the previous week. Traders are anxiously awaiting more liberal offerings of tallow but at present none of these operators will make an estimate as to when they expect conditions to improve as far as offerings are concerned. These traders are all willing to buy tallow as they have been carrying standing orders for quite some time. Ceiling prices are easily obtainable but no offerings are out. Hog marketings also continue liberal but have brought no improvement in the supply of grease being offered. As in the case of tallows, ceiling rates are quotable on all greases. Buyers are numerous and have on hand many outstanding orders for most kinds of grease.

STEARINE.—No change was noted in the condition of this market during the past week. Offerings continue to be light and the demand is good but without something to deal in there is no change in prices.

NEATSFOOT OIL.—Due to the fact that supplies of the crude product are still inadequate, there has been no change in the position of the neatsfoot oil market. Demand continues good and prices are firm.

OLEO OIL.—Limited supplies of oleo oil held the market for this product in a rut during the past week. Demand remains very broad but no sales were reported. Extra oleo oil was quoted at 13.04c in tierces and prime oleo oil at 12.75c in tierces.

CHICAGO, JULY 29, 1943

TALLOW.—For the past few weeks there has been a noticeable increase in the number of cattle being marketed around the country. Chicago has had its share of the increase and as a result traders in tallows have been waiting for an increase in the amount of product being offered. For a while they were disappointed but their hopes were boosted a bit this week as a slight bulge was noted in the offerings of tallow. Provided the liberal marketings of cattle continue, traders in tallow foresee a somewhat improved condition in this market as soon as the full effects of the increased production are noted. Included in this week's reported tallow sales were two tanks of fancy tallow at 8½c, two tanks of fancy tallow at 8½c.

STEARINE.—Trading in this product remains very tight due to the small supply of raw material now available. It is hoped that with the cattle run holding its advance there may be an improvement in the amount of stearine offered.

NEATSFOOT OIL.—Market unchanged. Quotations were: Pure, 18c, and cold test, 26c.

GREASE OIL.—Quotations were as follows: No. 1, 14c; No. 2, 13½c; extra, 14½c; extra No. 1, 14½c; extra winter strained, 14½c; prime burning, 15½c; prime inedible, 15c and special No. 1, 13½c; acidless tallow oil is quoted at 13½c.

GREASES.—Marketings of hogs continue to be comparatively large and the amount of soft greases has shown some improvement over recent months. In fact, the increase in the amount of grease being offered to traders was greater than the bulge in the tallow supply. There are still quite a number of heavy hogs and sows left on farms and it is expected that these will soon be moving to market, making for an increase in the amount of grease produced.

BY-PRODUCTS MARKETS

Trading on the by-products market continued to be of very small dimensions during the week as the available supply of product remained extremely limited. As has been the case for quite some time, the demand remains broad.

Blood

	Unit	Amount
Unground, loose	11.75

Digester Feed Tankage Materials

Unground, per unit ammonia	11.75
Liquid stick, tank cars	2.10

Packinghouse Feeds

	Unit	Amount
60% digester tankage, bulk	11.75
55% digester tankage, bulk	11.75
50% digester tankage, bulk	11.75
45% digester tankage, bulk	11.75
50% meat and bone meal scraps, bulk	11.75
†Blood-meal	11.75
Special steam bone-meal	50.00

†Based on 15 units of ammonia.

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50 35.00
Steam, ground, 2 & 26 35.00

Fertilizer Materials

	Per ton
High grade tankage, ground 3.45
Bone tankage, unground, per ton 30.00
Hoof meal 4.25

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground 11.75
45 to 75% protein 11.75

Gelatine and Glue Stocks

	Per cent
Calf trimmings (limed) 11.75
Hide trimmings (limed) 11.75
Sinews and pizzles (green, salted) 11.75
Cattle jaws, skulls and knuckles 40.00
Pig skin scraps and trim, per lb 7½¢

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy 870.00
Flat shins, heavy 65.00
Blades, buttocks, shoulders & thighs 62.50
Hoofs, white 55.00
Hoofs, house run, assorted 55.00
Junk bones 150.00

†Delivered Chicago.

Animal Hair

	Per ton
Winter coil dried, per ton 8.00
Summer coil dried, per ton 8.00
Winter processed, black, lb 1.00
Winter processed, gray, lb 1.00
Cattle switches 4.00

STEDMAN

2-STAGE GRINDERS

for CRACKLINGS, BONES
DRIED BLOOD TANKAGE
and other
BY-PRODUCTS



Grind cracklings, tankage, bones, etc. to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 310.

STEDMAN'S FOUNDRY & MACHINE WORKS
504 INDIANA AVE., AURORA, INDIANA, U. S. A.

WILLIBALD SCHAEFER

COMPANY

SAINT LOUIS

Processors
Converters

TALLOW & GREASE

Blood, CRACKLINGS, Tankage

ASSOCIATE MEMBER: THE NATIONAL
INDEPENDENT MEAT PACKERS ASSOCIATION

Your
offerings
invited!

FERTILIZER PRICES

BAIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.20
Black, dried, 16% per unit.....	5.53
Unground fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory.....	4.75 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
August shipment.....	55.00
Fish scrap (acidulated), 7% ammonia, 3% P. A., f.o.b. fish factories.....	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.40
in 100-lb. bags.....	35.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 10% B. P. L., bulk.....	5.53

Phosphates

Bone meal, steamed, 3 and 50 bags, per ton, each works.....	\$40.00
Bone meal, raw, 4½% and 50%, in bags, per ton, f.o.b. works.....	40.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit.....	.64

Dry Rendered Tankage

45/60% protein, unground.....	\$1.25
-------------------------------	--------

OLEOMARGARINE

White domestic vegetable.....	19
White animal fat.....	16½
Water churned pastry.....	17½
Vegetable type.....	unquoted

VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt.....	12%
White deodorized, bbls., f.o.b. Chgo.....	16%
Yellow, deodorized.....	16%
Raw soy stocks:	
Cuts per lb. dlyd. in tankcars.....	3½
Cottonseed foots, basis 50% T.F.A. Midwest and West Coast.....	3½
East.....	3½
Corn foots, basis 50% T.F.A. Midwest.....	3½
East.....	3½
Soybean foots, basis 50% T.F.A. Midwest and West Coast.....	3½
East.....	3½
Soybean oil, in tanks, f.o.b. mills, Midwest.....	11%
East.....	12%
Corn oil, in tanks, f.o.b. mills.....	12%

JUNE MARGARINE TAX

Taxes paid on oleomargarine during June, 1943 and 1942, as reported by the Bureau of Internal Revenue:

	June 1943	June 1942
Excise taxes (including special taxes).....	\$290,649.28	\$326,692.93

Quantity of product on which tax was paid during June, 1943 and 1942:

	June 1943	June 1942
lbs.		
Oleomargarine, colored.....	191,780	38,708
Oleomargarine, uncolored.....	17,898,800	23,578,600

Inactive Session Rules in Cotton Oil Futures Mart

THE New York cottonseed oil market remained inactive during the past week. Prices were unchanged. The small amount of this type oil which is available falls far short of filling the numerous orders which have been in buyers' hands for quite some time. Consumer point values for salad and cooking oils for August have been reduced and, as a result, processors believe that sales will show an increase during the next month. They feel that with the two-point increase in butter points, housewives will use more oil for cooking and frying purposes than has been the case previously. Consumer demand for one- to three-lb. units of oils has not been very brisk, but industrial and institutional users have been buying in a fairly good manner. On the foreign cottonseed oil markets, Buenos Aires, Argentina, quoted grain spot, refined, 58s per cwt.; crude was unquoted.

PEANUT OIL—There has been little action on the peanut oil market during recent weeks and no improvement was noted during the week just past. The demand for this product remains very broad but the supply is very limited. It is reported that a fair amount of refined peanut oil, in drums only, was available on this market. It was indicated that several hundred drums of this product changed hands recently.

SOYBEAN OIL—Offerings of soy-

bean oil remained light again during the week and were not equal to the broad demand which has existed for many weeks. Some refined soybean oil continues to be offered for sale, but is no longer offered at the shaded prices that prevailed a few weeks ago. Buyers are not anxious for this type oil.

OLIVE OIL—Offerings of either imported or domestic olive oil were nil on this market during the week and prices continue to be quoted nominal. There is little hope for improvement in this market until the new California crop starts to move marketward.

PALM OIL—Supplies of palm oil continue very light and practically no trading is reported. No hope for an improvement in the situation is looked for in the near future.

COTTONSEED OIL — Southwest crude was quoted Friday at 12½¢ @ 12½¢; Valley 12½¢ and Texas, 12½¢ at common points.

Futures market transactions for the week at New York were:

MONDAY, JULY 26, 1943

	Sales	High	Low	Close	Fr. cl.
August.....	14.10	14.10
October.....	14.25	14.25
December.....	14.15	14.15
January.....	14.15	14.15
March.....	14.25	14.25
No sales.					

TUESDAY, JULY 27, 1943

August.....	14.10	14.10
October.....	14.25	14.25
December.....	14.15	14.15
January.....	14.15	14.15
March.....	14.25	14.25
No sales.					

WEDNESDAY, JULY 28, 1943

August.....	14.10	14.10
October.....	14.25	14.25
December.....	14.15	14.15
January.....	14.15	14.15
March.....	14.25	14.25
No sales.					

THURSDAY, JULY 29, 1943

August.....	14.10	14.10
October.....	14.15	14.15
December.....	14.15	14.15
January.....	14.15	14.15
March.....	14.25	14.25
No sales.					

(See later markets on page 39.)



A COMPLETE VOLUME

of 26 issues of THE NATIONAL PROVISIONER can be easily filed for reference to items of trade information or trade statistics by putting them in our

New Multiple Binder



Simple as filing letters in an ordinary file. Looks like a regular bound book. Cloth board cover and name stamped in gold. Priced at \$1.75, postpaid. Send us your orders today.

No key, nothing to unscrew. Slip in place and they stay there until you want them.

THE NATIONAL PROVISIONER 467 South Dearborn St. Chicago, Ill.

THE CASING HOUSE

BERTH. LEVI & Co., Inc.

ESTABLISHED 1842

NEW YORK CHICAGO LONDON
BUENOS AIRES AUSTRALIA WELLINGTON

HIDES AND SKINS

South American hide market active—Domestic markets strong but quiet—New trading permits expected Monday, August 2.

Chicago

HIDES.—Aside from a fair volume of business in the South American market, there has been no action on hides this week. No trading is possible in the domestic markets until new permits for the buying of July hides are released; these are expected to be issued over the week-end, and be in the hands of tanner buyers on Monday morning. Quick action is expected thereafter, especially in the small packer and country markets, where permits were not completely filled last month.

All packer hide markets, here and at outside points, were more closely sold up than ever before in history at the completion of trading in June hides on July 17. While the shortage of hides during the past several months has left a deficit in tanners' supplies which will become more apparent in a few weeks when those stocks of hides are processed, there is something more than a hope at present that the former stringent condition is easing. Federal inspected slaughter has gradually been creeping upward and the decrease from the same period last year has narrowed. Inspected cattle slaughter at 27 selected markets for the week ended July 23 totalled 146,486 head as compared with 138,946 for previous week and 162,357 for the same week a year ago. The increase over previous week, while seasonal, was slightly better from a percentage standpoint than that of the same period a year ago.

There is considerable doubt, however, that small packer slaughter will reflect such an increase for the present, due to the fact that many of these killers were operating a year ago have since shut down. The increased number of upper leather buyers who have to depend upon this market for their supply of hides, in the face of the decreased

slaughter, results in a very tight condition.

Collections of country all-weights are very limited now and anything in the line of country stock is salable on all-weight basis at the ceiling of 15c flat, trimmed, or 14c flat, untrimmed, f.o.b. shipping point with brands at a cent less.

The Pacific Coast hide market is strong at the maximum of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points, with prospects of trading by the smaller killers as soon as permits are out.

FOREIGN WET SALTED HIDES.—Buying in the South American market became more active late last week, when U. S. buyers took 2,500 Montevideo reject steers at 14½c, and 2,200 Sainsinena extremes at 118 pesos, steady prices; 6,000 Municipal extremes also moved at 118 pesos. Early this week, buyers in the States took 4,000 Nacional steers; England bought 5,000 Argentine frigorifico and 2,000 Municipal extremes, 3,000 Montevideo steers, and 4,200 Nacional cows at steady prices. Later, 4,000 Rio Grande steers, 1,000 each Rio Grande grubby and light steers, and 500 Union Rosario light and 5,000 heavy reject steers sold steady to the States.

CALFSKINS.—Packer calfskins are quotable strong at the ceiling of 27c for heavies and 23½c for lights under 9½ lb.; however, the bulk of July production is expected to move on New York trim and selection, with action probably deferred until hides are out of the way next week.

City calfskins are strong at 20½c for 8/10 lb. and 23c for 10/15 lb., with outside cities quotable same basis; straight countries will move at 16c for 10 lb. and down, and 18c for 10/15 lb. City light calf and deacons are strong at \$1.43, selected.

KIPSKINS.—Production of packer kips has been light and market quotable at 20c for 15-30 lb. natives and 17½c for brands; packers will probably move

most of July kips on New York trim and selection, however.

City kips are salable at 18c for 15-30 lb. natives and 17c for brands; straight countries at 16c, flat.

Packer slunks are in light production and strong at \$1.10, flat, for regular and 55c, flat, for hairless.

SHEEPSKINS.—There has been a fair movement of packer shearlings this week at the ceiling prices, a total of six cars being reported at \$2.15 for No. 1's, \$1.90 for No. 2's, \$1.00 for No. 3's and 40c for No. 4's. However, buyers have been showing some discrimination at outside points where long freights are involved and have been endeavoring to discount Pacific Coast shearlings because of the smaller spread, although no such trading has so far been reported. Pickled skins continue in good demand and are moving quickly at individual ceilings by grades, with market usually quoted \$7.50@7.75 per car, packer production. There is considerable variation in ideas of value of packer spring lamb pelts; sales by mid-west packers couple weeks back were credited at \$2.50@2.55 per cwt. live-weight basis for natives, and \$2.85@2.87½ for westerns, with rumors of higher prices paid for westerns.

New York

CALFSKINS.—New York calfskin quotations have acquired new value with the increased trading on this basis at outside points. The market is strong at the ceiling and collectors are expected to start trading next week; 3-4 are quotable at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12-17 kips \$3.95, and 17 lb. up \$4.35. Packer 3-4's are salable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended July 24, 1943 were reported as follows:

	Week July 24	Previous week	Same week '42
Cured meats, lbs.	26,900,000	24,202,000	25,573,000
Fresh meats, lbs.	38,789,000	37,900,000	61,469,000
Lard, lbs.	6,164,000	8,489,000	6,757,000



DOLE

VACUUM FLATE

COOLING & FREEZING UNITS

CHICAGO

CANNING MACHINERY

FOR

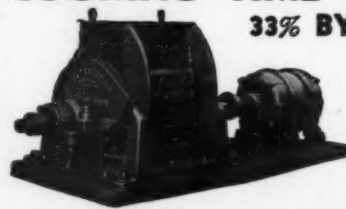
FRUITS · VEGETABLES · FISH · ETC.

DEHYDRATING EQUIPMENT

A. K. ROBINS & CO. INC. BALTIMORE, MD.

WRITE FOR CATALOGUE

COOKING TIME REDUCED 33% BY GRINDING



IN THE
M & M HOG
CUTS RENDERING
COSTS

Reduces fats, bones, carcasses, etc., to uniform fineness. Ground product readily yields fat and moisture content. Reduced cooking time saves steam, power and labor. There's an M & M HOG of the size and type to meet your requirement. Write.

MITTS & MERRILL

Builders of Machinery Since 1854
1001-51 S. WATER ST., SAGINAW, MICH.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago:

PACKER HIDES

	Week ended July 30	Prev. week	Cor. week, 1942
dry, nat. str.	@15 1/2	@15 1/2	@15 1/2
dry, Tex. str.	@14 1/2	@14 1/2	@14 1/2
dry, bott.	@14 1/2	@14 1/2	@14 1/2
dry, Col. str.	@14	@14	@14
dry, light Tex.	@15	@15	@15
str.	@14 1/2	@14 1/2	@14 1/2
brnd'd cows	@15 1/2	@15 1/2	@15 1/2
dry, nat. cows	@15 1/2	@15 1/2	@15 1/2
fat. cows	@12	@12	@12
brnd'd bulls	@11	@11	@11
fat. bulls	@23 1/2	@23 1/2	@23 1/2
fat. hogs	@20	@20	@20
fat. pigs	@17 1/2	@17 1/2	@17 1/2
fat. reg.	@1.10	@1.10	@1.10
fat. hris.	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS

all-wts.	@15	@15	@15
brnd'd cows	@14	@14	@14
fat. cows	@11 1/2	@11 1/2	@11 1/2
brnd'd bulls	@10 1/2	@10 1/2	@10 1/2
fat. bulls	@23	@23	@23
fat. hogs	@18	@18	@18
fat. pigs	@1.10	@1.10	@1.10
fat. hris.	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

dry, stoms.	@15	@15	@14
brnd'd cows	@15	@15	@15
fat. cows	@15	@15	@15
brnd'd bulls	@10 1/2	@10 1/2	@10 1/2
fat. bulls	@18	@18	@18
fat. hogs	@16	@16	@16
fat. pigs	@6.50	@6.50	@6.50
fat. hris.	@7.65	@7.65	@7.65

All country hides and skins quoted on flat basis.

SHEEPSKINS

dry, shears.	@2.15	@2.15	@2.15
dry, pelts.	@20	@20 1/2	@27 1/2

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended July 24, 1943, were 3,552,000 lbs.; previous week, 2,597,000 lbs.; same week last year 3,338,000 lbs.; Jan. 1 to date, 162,305,000 lbs.; corresponding period a year earlier, 164,525,000.

Shipments of hides from Chicago for week ended July 24, 1943, were 2,813,000 lbs.; previous week 3,180,000 lbs.; same week last year, 5,586,000 lbs.; Jan. 1 to date, 131,377,000 lbs.; corresponding period a year earlier, 175,104,000 lbs.

Late Flashes

(Continued from page 11.)

fresh pork that may be made when it is frozen for sales to war procurement agencies were announced today by OPA.

The additions are intended to compensate sellers for the extra cost of handling and holding in such sales, OPA said, and also to minimize the preference of packers for selling pork fresh in the civilian market. Under the equal prices for fresh and frozen pork that has persisted to date, the claim has been made by war procurement agencies that lend-lease procurement of frozen pork has been hampered by the civilian demand for fresh pork. Now when the packer freezes the pork himself he is allowed to add 10c per cwt. to the maximum price at which he may sell the pork when fresh. If the seller has the freezing done by a commercial warehouse, he may add to the fresh pork selling price the actual cost he has incurred by hav-

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Offerings of green skinned hams were available today in a carlot way, heavy weights included. Six 4,900-lb. lots 20/up green skinned hams sold late Thursday and two more cars of the same sold today. Five 4,900-lb. lots No. 2 green skinned hams, 18/up sold at ceiling. Five half cars 18/up S. P. skinned hams sold at half-car ceiling. Car 25/35 D. S. clear bellies sold late Friday. There is good inquiry for small lots of this item.

Cottonseed Oil

Valley crude, 12% c; Southeast, 12% @12 1/2 c; Texas, 12% c.

Quotations on New York bleachable cottonseed oil, Friday's close, were: August 14.10; October 14.15; December 14.15; January 14.15; March 14.25 @14.40. Two sales.

ing the warehouse do the freezing.

Additions are permitted also to provide for the cost of storing and handling the frozen pork when a war procurement agency requires delayed delivery. If the storing is done for the packer by a commercial warehouse, he may recover his actual cost. If the packer stores the meat himself he may collect charges not to exceed the second month maximum storage rate allowed under the GMPR.

The latter provision is intended only to equalize the seller's realization for the pork with that he would be able to get in selling fresh pork to civilians.

Ceilings for the fresh pork sales to which today's addition may be made already provide a return for handling cost incurred in the first month of storing. In collecting storage charges the seller is required to give the war procurement agency he sells a warehouse receipt which shows the length of time the meat was stored. The above provisions are included in Amendment 9 to RMPR 148, effective July 30, 1943.

FDA PURCHASES

AND

ANNOUNCEMENTS



PURCHASES.—During July 21 and July 22 FSCC purchases included 38,366,533 lbs. lard, 7,600 lbs. rendered pork fat, 4,779,900 lbs. refined rendered pork fat, 62,135 bundles, 100 yards each, hog casings, 17,978,309 lbs. canned pork and 282,540 lbs. dehydrated pork.

Hog Ceilings Questioned

(Continued from page 11.)

come before the group since the Department of Agriculture would have jurisdiction over it. There was some feeling that allocation would not be necessary except at certain periods when hogs were at the full ceiling of \$14.75, Chicago basis.

The afternoon session was devoted to consideration of the ceiling structure and the proposed differentials between the base point, Chicago, and the various terminal markets, country points and interior packing plants. There was considerable feeling that the fixed differentials proposed would not fit all conditions and terminal market interests expressed much opposition to the setup.

LIVESTOCK RECEIPTS BY TRUCK

Receipts of driven-in livestock at 68 public stockyards throughout the country during June, 1943, included 692,647 cattle, 250,301 calves, 2,566,858 hogs and 805,979 sheep. During the same month in 1942, truck receipts totaled 992,416 cattle, 361,268 calves, 2,120,433 hogs and 795,377 sheep.

Wholesale Brokers of

NATURAL CASINGS

Offers Wanted:
HOG CASINGS • HOG BUNGS • HOG BUNG ENDS
SHEEP CASINGS • BEEF CASINGS

SAMI S. SVENDSEN

2252 W. 111th PLACE CHICAGO, ILLINOIS

LIVESTOCK MARKETS *Weekly Review*

Hogs Reach \$14.45; Break on FDA News

HOG marketings at the various centers early this week were of smaller proportions than in recent weeks. At Chicago the 25,000-head total which arrived on Monday was the smallest for that day in five weeks, barring one holiday.

This break in supplies sent hog prices soaring on brisk trading. With the top standing at \$14.45 on Tuesday, hogs had risen to the highest levels since early in June. At this price hogs were selling just 30c below the new ceiling planned for next month and were 70c above the government supported "floor."

Later in the week marketings of hogs increased and most of the advance in prices was wiped out, with top kinds selling at \$14.30 on Thursday. Many hogs sold off more and the average price for the day declined 30c to \$13.50.

It was believed that part of the sharp decline was caused by FDA's statement that it plans to curtail purchases of cured and canned pork as well as lard

for lend-lease and government purposes, during the next few weeks. The FDA also stated that it expected slaughtering of hogs to show a seasonal decline for the balance of the summer, but some members of the livestock trade were not in sympathy with this prediction. They cited the fact that the supply of hogs six months old and older is great enough to hold marketing levels above average well into the fall. While FDA intends to cut purchases of cured and canned meat, it will continue to require "substantial" quantities of frozen meat of all kinds.

Lighter Hogs Favored

With the government practically out of the market for canned and cured pork, it is believed that there will necessarily be discrimination against the heavier hogs and that as soon as hog producers realize this a substantial marketward movement of sows and heavy hogs will result.

Meanwhile, supplies of cattle moving to slaughtering centers continued to show an increase over recent weeks, promising to prolong the relief from a beef shortage which appeared imminent

a few weeks back. While the bulk of the cattle being marketed at present are from the feedlots of the Midwest, the number of western grass-fat cattle has begun its seasonal increase. The first marketings of these grass cattle usually originate in the southwestern and western range states, with the season winding up on northwestern range cattle near the end of the year.

Some of these grass cattle are usually a bit too thin for slaughtering purposes and are bought up by corn belt cattle feeders, who take them back to the farm for some grain feeding, returning them as fat cattle a couple of months later. This practice, it is reported, has not been so pronounced this year due to the uncertainty of the feed situation coupled with the fact that cattle feeders do not know what to expect of fat cattle prices this fall and winter.

During the three-week period ended July 23, 14,835 stocker and feeder cattle were sold at the four markets (Chicago, Kansas City, St. Paul and Omaha), compared with 15,462 head during the corresponding period a year ago. Weights of these cattle going out to be fed further, at an average of 740 lbs. for the three-week period, were slightly above last year's weights.

LIVESTOCK AND DRESSED MEAT PRICES COMPARED

Livestock prices at Chicago, compared with wholesale and composite retail meat prices, and wholesale and retail meat values at New York, for June, 1943:

	Steers			Lamb			Hogs		
	Dollars per cwt.			Dollars per cwt.			Dollars per cwt.		
	June 1943	May 1943	June 1942	June 1943	May 1943	June 1942	June 1943	May 1943	June 1942
Live animal prices, Chicago ¹	\$15.97	\$16.18	\$13.85	\$14.33	\$15.81	\$15.13	\$14.04	\$14.48	\$14.30
Wholesale meat prices, New York ²	22.14	23.12	22.06	26.39	27.37	27.55	25.18	25.70	25.98
	Steers			Lamb			Hogs		
	Cents per lb.			Cents per lb.			Cents per lb.		
Composite retail meat prices, New York ³	38.98	40.64	36.17	40.48	41.00	35.23	31.98	32.78	31.64
Value of carcass meat from 100 lbs. live animal (Dollars)									
Wholesale—New York ⁴	\$13.28	\$13.87	\$13.24	\$12.93	\$13.41	\$13.50	\$13.54	\$13.82	\$13.97
Retail—New York ⁵	18.48	19.26	17.14	19.11	19.39	16.63	16.83	17.26	16.66

¹Average good and choice, steers, 900-1100 lbs., lambs all weights, and hogs 200-220 lbs. ²Average good and choice, steer beef, 600-700 lbs., lamb 40-45 lbs., and hog products consisting of smoked hams, bacon, picnic, fresh loins and carton lard combined in proportion to their respective yields from live weight. ³Composite av. of semi-monthly retail quotations on various cuts (including lard) combined in proportion to their respective yields from live weight. ⁴60 lb. of beef carcass, 40 lb. of lamb carcass and 53.78 lb. of principal hog products, including lard. ⁵47.4 lb. of beef cuts, 47.2 lb. of lamb cuts and 52.64 lb. of principal hog products, including lard.

CATTLEMAN SEES FAMINE

Warning that a famine would come despite large current shipments of cattle to market and despite the fact that U. S. pastures now hold six million more cattle than ever before—some 60 million head—Joe Montague of the Texas Cattleman's Association went to Washington recently to see what could be done about clearing up the middle.

Montague stated that the chief difficulty at the moment, and the one from which the shortage will evolve, is that none of the grass cattle now being marketed is being bought by the short and



For profitable livestock buying, come to K-M

**CONVERT THOSE EXTRA PROFITS
INTO U. S. WAR BONDS!**

FORT WAYNE, IND. DETROIT, MICH.
DAYTON, OHIO LOUISVILLE, KY.
LAFAYETTE, IND. SIOUX CITY, IOWA
CINCINNATI, OHIO NASHVILLE, TENN.
INDIANAPOLIS, IND. MONTGOMERY, ALA
OMAHA, NEB.

KENNETT-MURRAY
LIVESTOCK BUYING SERVICE

**Order Buyer of Live Stock
L. H. McMURRAY**

Indianapolis, Indiana

FRANK R. JACKLE

Broker

Offerings Wanted of:

Tankage, Blood, Bones, Cracklings, Hoofs
405 Lexington Ave. New York City

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, July 29, 1943, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Hogs (soft & oily not quoted).	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS & GILTS:					
Good and Choice:					
120-140 lbs.	\$12.25@13.00	\$13.10@13.05			
140-160 lbs.	12.75@13.75	13.60@14.15		\$12.85@13.50	\$13.35@13.50
160-180 lbs.	13.50@14.15	14.10@14.35	\$13.15@13.50	13.25@13.85	13.50@13.75
180-200 lbs.	14.00@14.25	14.25@14.35	13.35@13.70	13.65@13.95	13.75 only
200-220 lbs.	14.15@14.30	14.25@14.35	13.50@13.75	13.75@14.00	13.75 only
220-240 lbs.	14.00@14.25	14.25@14.35	13.65@13.75	13.85@14.00	13.70@13.75
240-270 lbs.	13.75@14.15	14.15@14.35	13.50@13.70	13.85@13.95	13.65@13.70
270-300 lbs.	13.65@13.90	13.90@14.25	13.45@13.65	13.85@13.95	13.50@13.65
300-330 lbs.	13.00@13.80	13.80@14.00	13.35@13.50	13.80@13.90	13.40@13.50
330-360 lbs.	13.50@13.65	13.50@13.90	13.30@13.45	13.75@13.85	13.40@13.50

Medium:					
160-220 lbs.	12.50@13.75	13.25@14.25	12.65@13.50	12.90@13.75	13.35@13.50
SOWS:					
Good and Choice:					
270-300 lbs.	13.10@13.15	13.15@13.25	12.75@13.00	13.00@13.15	12.85 only
300-330 lbs.	13.00@13.10	13.15@13.25	12.75@13.00	13.00@13.15	12.85 only
330-360 lbs.	12.90@13.00	13.10@13.20	12.75@13.00	12.90@13.10	12.75@12.85
360-400 lbs.	12.75@12.90	13.00@13.15	12.75@12.90	12.90@13.10	12.65@12.75

Good:					
400-450 lbs.	12.65@12.85	12.95@13.10	12.65@12.75	12.85@13.00	12.65@12.75
450-550 lbs.	12.50@12.75	12.90@13.05	12.60@12.75	12.85@13.00	12.50@12.65
Medium:					
250-550 lbs.	12.00@12.50	12.40@13.05	12.15@12.65	12.75@13.10	12.35@12.50

Slaughter Cattle, Vealers and Calves:					
STEERS, Choice:					
700-900 lbs.	15.25@16.25	15.00@16.00	14.75@15.75	14.50@15.50	15.00@16.00
900-1100 lbs.	15.50@16.50	15.25@16.25	15.00@16.00	14.50@15.50	15.00@16.25
1100-1300 lbs.	15.75@16.85	15.50@16.25	15.00@16.25	14.75@16.00	15.00@16.25
1300-1500 lbs.	16.00@16.85	15.50@16.25	15.00@16.25	14.50@16.00	15.00@16.25

STEERS, Good:					
700-900 lbs.	14.25@15.25	13.75@15.00	13.50@15.00	13.25@14.75	13.75@15.00
900-1100 lbs.	14.50@15.50	13.75@15.25	13.50@15.00	13.25@14.75	14.00@15.00
1100-1300 lbs.	14.75@15.75	14.00@15.50	13.75@15.00	13.50@14.75	14.00@15.00
1300-1500 lbs.	15.00@16.00	14.00@15.50	14.00@15.00	13.50@14.75	14.00@15.00

STEERS, Medium:					
700-1100 lbs.	12.25@14.25	12.25@14.00	11.75@13.50	12.00@13.25	12.25@14.00
1100-1300 lbs.	12.50@14.50	12.25@14.00	12.25@13.75	12.25@13.50	12.25@14.00

STEERS, Common:					
700-1100 lbs.	11.00@12.50	10.50@12.25	10.75@12.25	10.50@12.25	10.75@12.25

HEIFERS, Choice:					
600-800 lbs.	15.00@16.00	14.50@15.25	14.50@15.80	14.25@15.75	14.25@15.25
800-1000 lbs.	15.00@16.25	14.50@15.25	14.50@15.75	14.50@16.00	14.25@15.25

HEIFERS, Good:					
600-800 lbs.	13.75@15.00	13.00@14.50	13.25@14.50	12.75@14.50	13.25@14.25
800-1000 lbs.	13.75@15.00	13.00@14.50	13.25@14.50	12.75@14.50	13.25@14.25

HEIFERS, Medium:					
500-900 lbs.	11.50@13.75	11.00@13.00	11.25@13.25	11.00@12.75	11.50@13.25

HEIFERS, Common:					
500-900 lbs.	10.00@11.50	9.75@11.00	10.25@11.25	9.50@11.00	10.25@11.50

COWS, All Weights:					
Good	13.00@14.25	12.50@13.25	11.50@12.75	11.75@12.75	11.75@13.25
Medium	11.00@13.00	10.75@12.50	10.00@11.50	10.50@11.75	10.75@11.75
Cutter and common	8.25@11.00	8.00@10.75	7.75@10.00	8.00@10.50	8.50@10.75
Canner	7.00@8.25	6.00@8.00	6.50@7.75	6.25@8.00	6.75@8.50

BULLS (Ylgs. Excl.), All Weights:					
Beef, good	14.00@14.75	13.00@13.75	13.75@14.25	12.50@13.25	12.50@13.75
Sausage, good	13.75@14.50	12.75@13.75	13.50@14.15	12.25@13.15	12.25@13.50
Sausage, medium	12.00@13.75	11.50@12.75	12.00@13.75	10.50@12.25	11.00@12.50
Sausage, cutter & com.	10.00@12.00	9.00@11.50	10.25@12.50	9.00@10.50	9.75@11.00

VEALERS, All Weights:					
Good and choice	14.50@15.50	14.50@15.75	13.00@14.50	13.00@14.00	14.00@16.00
Common and medium	10.00@14.50	12.25@14.50	9.00@13.00	9.50@13.00	9.50@14.00
Cull	7.00@10.00	7.50@12.25	7.50@9.00	7.50@9.50	7.00@9.50

CALVES, 500 lbs. down:					
Good and choice	12.00@13.50	12.00@14.00	12.00@14.00	12.50@14.00	
Common and medium	9.75@12.00	9.75@12.00	9.00@12.00	9.50@12.50	
Cull	8.50@9.75	7.75@9.75	7.50@9.00	7.50@9.50	

Slaughter Lambs and Sheep:¹					
SPRING LAMBS:					
Good and choice	13.15@14.75	13.75@14.50	14.75@15.00	14.25@14.75	14.00@15.00
Medium and good	11.50@13.25	12.50@13.50	13.25@14.50	13.00@14.00	12.75@13.75
Common	10.50@12.25	10.50@12.25	11.00@13.25	11.00@12.75	

YLG. WETHERS:²					
Good and choice	12.75@13.25	13.00@13.75	13.25@13.50	12.50@13.05	13.25@14.00
Medium and good	11.75@12.00	12.00@12.75	12.00@13.00	11.50@12.50	11.75@13.00

EWES:³					
Good and choice	6.00@8.00	6.25@7.25	7.00@7.50	7.00@7.75	7.25@7.75
Common and medium	5.00@7.00	5.00@6.25	5.75@7.00	5.00@7.00	5.75@7.00

¹Quotations on woolled stock based on animals of current seasonal market weights and wool growth, those on shorn stock on animals with No. 1 and No. 2 pelts.

²Quotations on slaughter lambs and yearlings of good and choice and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

³Quotations on yearling wethers and ewes on shorn basis.

PACIFIC COAST LIVESTOCK	CHICAGO PACKER PURCHASES
Receipts for five days ended July 23:	Purchases of livestock in Chicago by the principal packers for the first three days this week were: 15,363 cattle, 2,368 calves, 32,703 hogs and 4,169 sheep.
Cattle	
Los Angeles	5,600
San Francisco	1,900
Portland	2,000
Calves	
800	4,150
140	1,833
310	3,300
Hogs	
1,400	12,305
3,050	

long term feeders. In normal times, he said, 60 per cent of the grass fed cattle are bought as feeders, fattened into prime beef, and then put on the market when the run of grass fattened stock is exhausted—three or four months later.

Under OPA regulations and restrictions, cattle feeders are unable to come out on the right end of the transaction and are refusing to buy feeder cattle. As a result, the marketbound cattle are today going straight to the slaughterhouse. When they are gone there will be none to take their place until the next run of grass fed cattle in the summer of 1944, warned Montague.

BEEF QUALITY UP IN JUNE

Numbers of beef steers sold on the Chicago market for slaughter during the month of June were slightly greater than a month previous but continued to fall short of the total for the corresponding period in 1942. Average weights of these steers during June showed a nine-pound increase compared with May, 1943 but were 23 lbs. lighter than the corresponding month a year ago. Quality of the offerings was much improved, with the percentage of choice and prime steers showing a gain of 15.2 per cent over the previous month. The percentage of good steers marketed remained little changed while there were 9.9 per cent fewer medium grade cattle marketed than a month ago. Number of head, average weight and quality were as follows:

	June 1943	May 1943	June 1942
Number of Head			
Choice and prime	22505	13232	18442
Good	53957	53528	73928
Medium	13462	22223	20721
Common	754	1127	1737
All grades	90768	90110	114828
Per Cent of Total			
Choice and prime	24.9	14.7	16.1
Good	59.5	59.4	64.4
Medium	14.8	24.7	18.0
Common	.8	1.2	1.5
Average Weight (lbs.)			
Choice and prime	1174	1204	1252
Good	1058	1072	1098
Medium	936	960	957
Common	824	847	825
All grades	1070	1061	1093
Average Price (per 100 lbs.)			
Choice and prime	\$16.35	\$16.38	\$14.00
Good	15.50	15.50	13.12
Medium	14.35	14.31	12.07
Common	12.78	12.70	10.89
All grades	15.56	15.44	13.11

CANADA CUTS HOG KILL

TORONTO.—A new order, effective July 17, calling for the reduction of slaughter for the domestic market of hogs of exportable quality, should not substantially reduce the quantity of pork available for Canadian consumers, it is stated.

The order provides that hogs slaughtered shall not exceed 35 per cent of the 1940 slaughter. But the slaughterer may still kill up to 50 per cent of his 1940 kill provided the additional 15 per cent consists only of sows. Deficiency areas and farmers slaughtering for their own use are exempted.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 24, 1943, as reported to The National Provisioner:

CHICAGO

Armour and Company, 1,747 hogs; Swift & Company, 2,609 hogs; Wilson & Co., 3,964 hogs; Western Packing Co., Inc., 2,229 hogs; Agar Packing Co., 6,756 hogs; Shippers, 17,505 hogs; Others, 39,800 hogs.

Total: 19,043 cattle; 2,776 calves; 57,204 hogs; 6,093 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,613	365	5,045	5,102
Cudahy P. Co.	2,133	625	3,353	7,179
Swift & Company	2,172	612	7,893	7,476
Wilson & Co.	2,423	465	8,253	3,615
Campbell Soup Co.	1,465
Others	6,405	504	1,098	10,154
Total	18,213	2,931	21,552	39,526

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	6,944	14,420	5,063
Cudahy Pkg. Co.	4,053	9,712	4,750
Swift & Company	4,045	5,703	4,903
Wilson & Co.	2,470	8,103	2,185
Others	19,097

Cattle and calves: Eagle Pkg. Co., 14; Grt. Omaha, 58; Geo. Hoffman, 31; Kroger Pkg. Co., 222; Omaha Pkg. Co., 248; John Roth, 150; So. Omaha Pkg. Co., 497; Superb Pkg. Co., 56; Nebr. Beef Co., 683; Lincoln Pkg. Co., 360; American Pkg. Co., 11.

Total: 20,091 cattle and calves; 60,005 hogs and 18,401 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,185	1,020	8,290	10,877
Swift & Company	2,469	2,510	7,098	11,453
Hunter Pkg. Co.	1,263	6,627	803
Hell Pkg. Co.	2,638
Krey Pkg. Co.	1,187
Laclede Pkg. Co.	2,762
Sieffelt Pkg. Co.	788
Others	1,717	112	3,439	508
Shippers	6,136	2,977	26,182	4,115
Total	12,770	6,619	58,967	27,756

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	4,988	45	14,071	1,501
Armour and Company	3,933	17	15,155	1,935
Swift & Company	2,801	36	8,285	2,311
Others	234	1	84
Shippers	6,071	1	9,322	607
Total	18,027	90	46,867	6,354

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,104	362	11,069	9,154
Armour and Company	2,038	318	10,561	4,322
Others	1,426	18	1,508	532
Total	5,568	698	23,136	14,008

Not including 128 cattle and 10,382 hogs bought direct.

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,706	449	3,419	2,748
Wilson & Co.	2,160	703	3,485	3,827
Others	198	546
Total	5,064	1,152	7,450	6,575

Not including 6,053 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,219	458	9,121	5,718
Guggenheime Pkg. Co.	363	67
Dunn & Osterberg	109	868
Fred W. Dold	9	122
Sunflower Pkg. Co.	20
Excel Pkg. Co.	486
Others	1,249	877	460
Total	3,455	453	11,055	6,178

FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,145	1,667	2,444	26,301
Swift & Company	4,050	1,433	2,395	27,983
Blue Bonnet Pkg. Co.	310	30	262	89
City Pkg. Co.	178	387
H. Rosenthal	46	5
Total	7,729	3,135	5,488	54,323

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,890	675	18,386	1,804
Cudahy Pkg. Co.	979	674	1,624
Dakota Pkg. Co.	1,175	65
Riffin Pkg. Co.	190
Swift & Company	3,812	1,940	27,296	3,140
Others	4,764	2,216
Total	12,319	5,570	45,682	6,568

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,221	4,486	2,617
Swift & Company	1,567	39	6,139	3,131
Cudahy Pkg. Co.	766	13	3,665	2,214
Others	1,379	83	2,050	273
Total	4,933	135	16,340	8,235

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	448	6,831	4,731
E. Kahn's Sons Co.	135	316
Lohrey Packing Co.	25	3,282
H. H. Meyer Pkg. Co.	19	3,024
J. & F. Schroth P. Co.	136	7	101
J. F. Stegner Co.	834	437	693	333
Others	351	370	1,855	1,098
Total	1,516	1,262	15,701	6,615

Not including 1,325 cattle, 370 calves, 1,855 hogs and 1,098 sheep bought direct.

TOTAL PACKERS' PURCHASES

	Week ended July 24	Prev. week	Cor. 1942
Cattle	129,328	128,075	143,272
Hogs	389,447	388,379	208,693
Sheep	201,202	199,825	150,434

NEW YORK LIVESTOCK

Livestock prices at Jersey City, July 26, 1943, as reported by the Food Distribution Administration.

CATTLE:

Steers, medium to good	\$16.50@17.00
Cows, medium	12.25@13.00
Cows, cutter and common	10.25@12.00
Cows, canners	8.50@10.50
Bulls, good and medium	14.00@14.50
Bulls, cutter to common	11.50@13.75

CALVES:

Vealers, good and choice	\$18.00@18.50
Vealers, common and medium	15.00@17.50

HOGS:

Hogs, good and choice, 160@200 lb. av.	\$14.40
--	---------

LAMBS:

Lambs, good	\$15.00
-------------	---------

Receipts of salable livestock at Jersey City Market for week ended July 24, 1943:

	Cattle	Calves	Hogs	Sheep
Salable receipts	562	1,528	604	3,526
Total with directs	6,208	8,620	21,044	52,610

Previous week:

Salable receipts	651	1,445	489	2,185
Total, with directs	5,617	7,938	22,302	63,725

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., July 29—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, butchers and sows were unevenly 10@35c lower than earlier in the week and steady to 10c under last week. Some sows were 10c lower than last week.

Hogs, good to choice:	
160-180 lb.	\$12.20@13.20
180-200 lb.	13.00@13.40
200-330 lb.	12.90@13.50
330-360 lb.	12.80@13.20

Sows:

270-360 lb.	\$12.30@12.70
360-400 lb.	12.20@12.55
400-550 lb.	12.00@12.40

Receipts of hogs at Corn Belt markets for the week ended July 29:

	This week	Last week
Friday, July 23	48,400	29,800
Saturday, July 24	36,500	32,600
Sunday, July 25	46,900	40,900
Tuesday, July 26	27,700	37,800
Wednesday, July 27	41,400	37,200
Thursday, July 28	47,100	45,800

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., July 23	981	425	16,164	6,800
Sat., July 24	518	198	9,061	4,300
Mon., July 26	14,437	680	24,980	1,700
Tues., July 27	6,962	978	21,719	1,800
Wed., July 28	10,564	641	24,233	1,600
Thurs., July 29	4,500	600	25,000	1,600

*Week so far.....36,463 2,809 85,329 36,463

Week ago.....36,153 2,006 88,702 32,750

Year ago.....43,441 3,006 64,534 32,750

Two years ago.....30,275 2,872 50,728 32,750

*Including 160 cattle, 112 calves, 36,328 hogs and 22,954 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., July 23	1,422	96	3,394
Sat., July 24	502	491
Mon., July 26	5,145	24	3,441
Tues., July 27	2,752	123	4,482
Wed., July 28	5,361	9	3,330
Thurs., July 29	3,000	100	2,000

Week's total.....16,258 256 14,194 12

Prev. week.....15,335 136 13,710 12

Year ago.....12,998 303 6,272 12

Two years ago.....6,308 190 4,064 12

JULY AND YEAR RECEIPTS

	1943	1942	1941	1940
Cattle	132,112	164,704	1,122,182	1,180,131
Calves	13,882	17,093	110,650	120,154
Hogs	485,154	376,084	3,299,000	2,861,121
Sheep	145,026	158,674	1,175,230	1,301,016

*All receipts include directs.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Calves	Hogs	Sheep	Lambs
Week ended July 24	\$15.29	\$13.55	\$7.40	\$10.10
Previous week	15.25	13.50	7.25	10.10
1942	13.65	14.40	5.50	13.00
1941	11.00	10.85	4.25	11.00
1940	9.75	5.85	2.75	10.00
1939	9.25	5.70	3.00	10.00
1938	10.75	6.45	3.80	10.00
Av. 1938-1942	\$11.00	\$9.05	\$3.90	\$10.00

HOG RECEIPTS, WEIGHTS AND PRICES

	No.	Wt.	Av.	Price
	Rec'd	lbs.	lbs.	per lb.
*Week ended July 24	115,000	280	\$14.25	\$13.15
Previous week	136,165	290	14.10	13.00
1942	83,929	281	15.15	14.00
1941	66,096	283	11.90	10.00
1940	69,656	267	6.75	10.00
1939	68,274	279	7.15	10.00
1938	73,311	294	10.25	10.00
Av. 1938-1942	72,200	278	\$10.25	\$10.00

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, July 29:

	Week ended July 29	Prev. week
Packers' purchases	56,326	56,000
Shippers' purchases	17,979	17,600
Total	74,305	73,600

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended July 24:

	Cattle	Hogs	Sheep
At 20 markets:			
Week ended July 24	216,000	538,000	294,000
Previous week	226,000	597,000	277,000
1942	225,000	405,000	277,000
1941	226,000	302,000	255,000
1940	196,000	324,000	286,000

At 11 markets:

	Cattle	Hogs	Sheep
Week ended July 24	151,000	412,000	240,000
Previous week	160,000	461,000	185,000
1942	159,000	287,000	177,000
1941	163,000	212,000	186,000
1940	140,000	229,000	161,000

At 7 markets:

Watch Classified page for good

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended July 24, 1943.

CATTLE

	Week ended July 24	Prev. week	Cor. week, 1942
Chicago ¹	19,043	17,801	24,558
Kansas City	14,592	12,209	17,873
Omaha ²	19,487	20,657	15,067
East St. Louis	9,658	8,558	13,300
St. Joseph	6,013	5,600	9,972
St. Louis	11,241	11,891	9,495
Wichita ³	2,950	2,773	4,085
Philadelphia	1,937	1,778	2,498
Indianapolis	1,991	1,470	2,686
New York & Jersey City	9,877	9,528	8,890
Oklahoma City ⁴	6,216	6,570	9,637
Cincinnati	2,838	2,410	2,810
Denver	4,770	4,206	5,499
St. Paul	10,522	11,031	13,842
Milwaukee	2,146	2,012	3,191
Total	123,798	118,494	140,313
*Cattle and calves.			

HOGS

Chicago	123,789	108,124	88,516
Kansas City	63,531	64,592	44,860
Omaha	65,956	67,245	42,961
East St. Louis	83,043	80,212	70,793
St. Joseph	32,543	36,897	16,838
St. Louis	41,260	43,052	32,351
Wichita	10,178	11,886	8,473
Philadelphia	15,014	15,429	9,426
Indianapolis	21,062	22,888	16,320
New York & Jersey City	47,264	52,903	31,969
Oklahoma City	18,503	15,140	8,873
Cincinnati	15,747	14,123	15,803
Denver	16,528	16,705	9,954
St. Paul	45,082	45,304	31,234
Milwaukee	6,961	12,324	5,093
Total	602,061	614,824	484,364
*Includes St. Louis National Stockyards, East St. Louis, Ill., and St. Louis, Mo.			

SHEEP

Chicago ¹	6,668	4,895	3,725
Kansas City	36,896	29,931	20,359
Omaha	27,818	24,421	25,896
East St. Louis	30,378	31,265	29,542
St. Joseph	15,476	11,769	12,968
St. Louis	11,143	11,319	10,077
Wichita	5,718	5,985	5,215
Philadelphia	3,526	3,668	3,464
Indianapolis	1,972	2,141	2,787
New York & Jersey City	61,544	60,743	53,676
Oklahoma City	6,575	8,434	3,830
Cincinnati	5,159	5,313	9,800
Denver	9,538	7,651	7,576
St. Paul	6,568	4,237	6,164
Milwaukee	782	775	878
Total	227,686	212,547	195,977
†Not including directs.			

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Food Distribution Administration.)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending July 24, 1943	3,652	944	971
Week previous	3,135	854	797
Same week year ago	7,356	1,633	1,217
COWS, carcass			
Week ending July 24, 1943	440	677	596
Week previous	265	1,092	575
Same week year ago	585	1,581	1,410
BULLS, carcass			
Week ending July 24, 1943	63	106
Week previous	62	50
Same week year ago	422	176	110
VEAL, carcass			
Week ending July 24, 1943	7,167	646	286
Week previous	5,580	612	306
Same week year ago	7,296	963	736
LAMB, carcass			
Week ending July 24, 1943	13,967	5,549	9,975
Week previous	17,140	6,071	9,464
Same week year ago	40,708	12,870	19,848
MUTTON, carcass			
Week ending July 24, 1943	3,077	1,723	1,206
Week previous	2,670	795	620
Same week year ago	1,573	112	1,913
PORK CUTS, lbs.			
Week ending July 24, 1943	1,066,046	502,848	431,918
Week previous	1,155,490	502,084	342,912
Same week year ago	1,112,073	254,976	160,742
BEEF CUTS, lbs.			
Week ending July 24, 1943	48,387
Week previous	5,773
Same week year ago	176,010

LOCAL SLAUGHTERS

CATTLE, head	Week ending July 24, 1943.....	9,843	1,087
	Week previous.....	9,483	1,778
	Same week year ago.....	8,889	2,498
CALVES, head	Week ending July 24, 1943.....	8,282	2,235
	Week previous.....	8,409	2,493
	Same week year ago.....	15,416	2,306
HOGS, head	Week ending July 24, 1943.....	47,812	15,014
	Week previous.....	51,983	15,429
	Same week year ago.....	33,047	9,426
SHEEP, head	Week ending July 24, 1943.....	61,711	8,508
	Week previous.....	61,015	3,068
	Same week year ago.....	53,621	3,464

Country dressed product at New York totaled 2,496 veal, 0 hogs and 68 lambs. Previous week 2,472 veal, 0 hogs and 70 lambs in addition to that shown above.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla., week ended July 22:

	Cattle	Calves	Hogs
Week ended July 22	595	128	12,583
Last week	310	68	9,852
Last year	1,397	246	1,655

HOG-CORN RATIO

The hog-corn price ratio at Chicago in June, 1943, based on barrows and gilts, was 13.1 compared with 13.6 in May and 16.9 in June, 1942. Average price received for hogs in June was \$13.95, compared with \$14.46 in May and \$14.26 in June, 1942. No. 3 yellow corn sold for 106.1c per bushel in June, compared with 106.0c per bushel in May and 84.6c per bushel in June, 1942.

Get in the scrap! Scour your plant for unused equipment and materials.

WEEKLY INSPECTED KILL

Slaughter of cattle, calves and sheep at the 27 selected centers under federal inspection during the week ending June 23 continued to show advances while there was a slight decline in the number of hogs killed. Sheep slaughter at 343,949 head compares with 325,888 a week earlier and was well over the 297,802 head slaughtered during the same period in 1942. Hog slaughter during the week dropped to 901,479.

	Cattle	Calves	Hogs	Sheep
New York area ¹	9,877	8,282	47,264	61,544
Phila. & Balt.	2,754	706	31,484	4,198
Ohio-Indiana group ²	7,788	2,196	55,112	10,384
Chicago ³	23,244	3,669	123,789	51,700
St. Louis area ⁴	9,658	5,292	33,043	30,578
Kansas City	14,595	4,565	63,531	36,896
Southwest group ⁵	18,718	6,135	72,956	64,434
Omaha	19,487	357	65,956	27,818
Sioux City	11,241	76	41,260	11,103
St. Paul-Wis. group ⁶	17,151	12,563	121,291	11,241
Interior Iowa & So. Minn. ⁷	11,973	3,586	190,793	34,283
Total	146,486	50,428	901,479	343,949
Total prev. week	138,946	48,912	913,455	325,888
Total year ago	162,337	60,745	664,827	297,802

¹Includes New York, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes Elkhart, Ill. ⁴Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁵Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁶Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wisc. ⁷Includes Albert Lea and Aust., Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during 1942: cattle 72%, calves 70%, hogs 74%, sheep and lambs 80%.

CANADIAN LIVESTOCK PRICES

GOOD STEERS

	Week ended July 22	Last week	Same week 1942
Toronto	\$12.55	\$12.54	\$10.64
Montreal	12.75	12.60	10.90
Winnipeg	11.91	11.59	9.45
Calgary	11.85	11.65	10.15
Edmonton	11.75	11.75	10.00
Prince Albert	11.25	9.50
Moose Jaw	11.50	11.30	9.25
Saskatoon	11.70	11.40	8.75
Regina	11.75	11.25	9.60
Vancouver	11.75	12.00	10.25

HOG CARCASSES B1*

Toronto	\$16.85	\$16.85	\$15.90
Montreal	17.10	17.10	16.25
Winnipeg	15.87	15.87	14.20
Calgary	15.45	15.45	14.15
Edmonton	15.65	15.65	14.05
Prince Albert	15.50	15.50	13.90
Moose Jaw	15.65	15.50	14.00
Saskatoon	15.50	15.50	13.90
Regina	15.60	15.50	13.90
Vancouver	16.35	16.35	15.00

*Official Canadian hog grades are now on carcass basis, quotations from B1 Grades; Grade A, \$1.00 premium.

VEAL CALVES

Toronto	\$15.00	\$14.87	\$14.26
Montreal	15.25	15.00	13.65
Winnipeg	15.50	13.25	11.50
Calgary	12.50	13.00	10.75
Edmonton	12.50	13.00	10.50
Prince Albert	12.00	12.00	10.00
Moose Jaw	11.50	11.75	10.25
Saskatoon	12.75	12.60	10.25
Regina	12.50	12.75	10.25
Vancouver	12.75

GOOD LAMBS

Toronto	\$19.00	\$18.99	\$15.44
Montreal	16.00	18.00	14.00
Winnipeg	16.68	15.62	12.01
Calgary	14.25	14.85	12.50
Edmonton	13.50	13.00	11.50
Prince Albert	14.00	13.50	10.25
Moose Jaw	14.00	14.00	11.50
Saskatoon	13.25	12.75	11.15
Regina	14.00	13.75	11.50
Vancouver	15.50	15.50

CLASSIFIED ADVERTISEMENTS

Undisplayed, set solid. Minimum 20 words, \$3.00, additional words 15c each. "Public Notice" ad, special rate: minimum 20 words, \$2.00, additional words 10c each. Casual address or number at four words. Headline 75c extra line. Displayed, 75c per line. Displayed, 75c per line. 10% discount for 3 or more insertions.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

Men Wanted

WANTED: Inedible tank foreman who knows dry rendering and who will be an active working foreman. Good salary and bonus. Modern equipment. Plant located in Northeastern Ohio. W-401, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Plant Superintendent for Middle West meat packing plant, qualified to take full charge of production and maintenance. Experience with present-day BAI regulations is required. State age, experience and draft status. W-402, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Sausage maker (experienced stuffer-man) and one smokehouseman. Steady job, good pay. A. Koegel & Co., 217-219 Stevens St., Flint, Michigan.

Position Wanted

ALL AROUND sausage maker. Can make all kinds of sausage. 40 years' experience. 60 years old, sober, reliable. References. W-401, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

POSITION WANTED as foreman or working foreman for Hog and Beef Casing Department. Sober and steady, above draft age. Willing to go anywhere. W-405, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Equipment for Sale

SCALES, 5-ton Ice Machine, Grinder, Smith Mixer, Silent Cutter, Stuffer, Stainless Steel Work Table, and other articles which constitute a small sausage factory. W-390, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Equipment for Sale

MEAT PACKERS—ATTENTION

FOR SALE: 1—4x7' Horizontal Dry Casing Melter; 3—Vertical Cookers or Dryers, 18" dia. 4'10" high; 1—215-CRE Mitts & Merrill Hog; 1—350-ton motor driven Ice Machine; 1—40-ton motor driven Ice Machine; 2—4x8 and 4x6 Log Rolls; 75 large wood tanks; No. 60-3 Meat Grinder; rendering tanks; tankage dryer. Inspect our stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. WHAT HAVE YOU FOR SALE? Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

FOR SALE

1—Mitts & Merrill Hog #13, C-D extra large, excellent condition. Price \$1300. Green Bay Meat Company, Green Bay, Wisconsin.



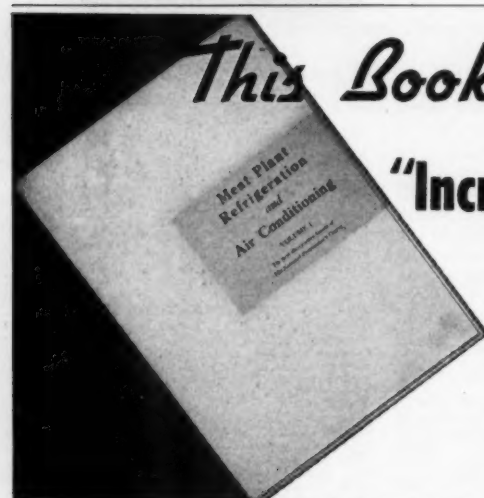
SAUSAGE PROBLEMS? Here's Your Answer!

"Sausage and Meat Specialties"

The first book of its kind on these important subjects. Sausage manufacturers and sausage makers are applying it to their daily operations, and prominent educators in agricultural colleges have adopted it as a text book. Modern authentic sausage practices, tested and proven sausage formulas, recommendations for manufacturing and operating procedure and plant layout suggestions highlight the subjects covered in this outstanding volume. Order your copy today . . . price \$5.00, postpaid.

THE NATIONAL PROVISIONER

407 SOUTH DEARBORN STREET • CHICAGO, ILLINOIS



This Booklet . . .

"Increased Efficiency-Reduced Cost"

Says: Canada Packers Limited of St. Boniface, Manitoba

"We forwarded one booklet to each of our branches and we have since had a reply from the manager at each branch stating that, in company with his engineer, they are going through the different lessons and already have learned sufficient to improve the efficiency of their refrigeration equipment, and at the same time to reduce the operating expense . . ."

Since the above statement was made, "Meat Plant Refrigeration and Air Conditioning" has been expanded to three volumes and covers 97 lessons of the National Provisioner's School of Refrigeration. These lessons have been revised by the author, an expert in packinghouse refrigerating problems, and are designed to enable those interested in meat plant operation, as well as refrigeration, to acquire a practical working knowledge of this basic subject as well as fundamental information essential to the worker who has ambitions beyond his present job.

All three volumes of "Meat Plant Refrigeration and Air Conditioning" can now be obtained for only \$4.00. Purchased singly, each volume sells for \$1.50.

A National Provisioner Publication

THE NATIONAL PROVISIONER, INC.
407 So. Dearborn Street
Chicago, Illinois

Please send me Volumes ____ I ____ II ____ III of "Meat Plant Refrigeration and Air Conditioning" at \$1.50 per copy. (\$4.00 for all three.) I enclose \$.....

Name

Address

Firm

City..... State.....

**BEEF • PORK • VEAL • LAMB
HAMS • BACON • SAUSAGE
LARD • CANNED MEATS • Sheep, hog and beef casings**



JOHN MORRELL & CO.

General Offices: Ottumwa, Iowa

Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas

THE E. KAHN'S SONS CO.
CINCINNATI, O.

**"AMERICAN BEAUTY"
HAMS AND BACON**

Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions

Represented by

NEW YORK PHILADELPHIA WASHINGTON BOSTON
J. W. Laughlin Earl McAdams Clayton P. Lee P. G. Gray Co.
Harry L. Meahan 38 N. Delaware Ave. 1108 F. St. S. W. 148 State St.
441 W. 13th St.

Superior Packing Co.

Price Quality Service

Chicago



St. Paul

**DRESSED BEEF
BONELESS BEEF and VEAL**

Carlots

Barrel Lots

HAVE YOU ORDERED
The MULTIPLE BINDER
FOR YOUR 1943 COPIES OF
THE NATIONAL PROVISIONER

A complete volume of 26 issues can be easily kept for future reference in this binder.

Vogt's

**Liberty
Bell Brand**

Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.



The Original Philadelphia Scrapple
by

John J. Felin & Co., Inc.

Pork Packers

"Glorified"

HAMS • BACON • LARD • DELICATESSEN

4142-60 Germantown Ave., Philadelphia, Pa.

Rath's

from the Land O' Corn

**BLACK HAWK HAMS AND BACON
PORK - BEEF - VEAL - LAMB**

Straight and Mixed Cars of Packing House Products

THE RATH PACKING CO. WATERLOO, IOWA

Partridge

**PORK PRODUCTS—SINCE 1876
The H. H. MEYER PACKING CO.
Cincinnati, Ohio**

THE CUDAHY PACKING CO.

PRODUCERS, IMPORTERS AND EXPORTERS OF

Sausage Casings

221 NORTH LA SALLE STREET CHICAGO, U. S. A.

ADVERTISERS in this Issue of The National Provisioner

Armour and Company.....10	Hygrade Food Products Corp.....46	Schaefer Co., Willibald.....
Basic Food Materials, Inc.....17	Jackle, F. R.....40	Smith's Sons Co., John E...Second Cover
Bemis Bro. Bag Co.....24	Kahn's, E., Sons Co.....45	Specialty Mfrs. Sales Co.....
Cincinnati Butchers' Supply Co.....29	Kennett-Murray & Co.....40	Stange, Wm. J., Co.....
Cincinnati Cotton Products Co.....28	Legg Packing Co., Inc., A.C.....32	Stedman's Foundry & Machine Works.....
Corn Products Sales Co.....8	Levi, Berth., & Co., Inc.....37	Superior Packing Co.....
Crescent Mfg. Co.....29	Mayer, H. J., & Sons Co.....21	Svensen, Sami S.....
Cudahy Packing Co.....45	McMurray, L. H.....40	Swift & Co.....Fourth Cover
Daniels Manufacturing Co.....27	Meyer, H. H., Packing Co.....45	United Cork Companies.....
Dexter Folder Co.....18	Mitts & Merrill.....38	Vogt, F. G., & Sons, Inc.....
Diamond Crystal Salt Co.....20	Morrell, John & Co.....45	Westinghouse Elec. & Mfg. Co.....
Diamond Iron Works, Inc.....31	Niagara Blower Co.....28	
Dole Refrigerating Corp.....38	Packers Commission Co....Front Cover	
Felin, John J. & Co., Inc.....45	Paterson Parchment Paper Co.....3	
Globe Co.....4 and 5	Preservaline Mfg. Co.....6	
Griffith Laboratories, Inc...Third Cover	Rath Packing Company.....45	
Hormel, Geo. A. & Co.....46	Reynolds Electric Co.....16	
Hottmann Machine Co.....7	Robbins & Myers, Inc.....31	
Hunter Packing Co.....46	Robins, A. K., & Co., Inc.....38	

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. These advertisements offer opportunities to you which you should not overlook.

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index



**QUALITY
HYGRADE
DOMINATES**

HONEY BRAND
Hams - Bacon
Dried Beef

HYGRADE'S
Beef - Veal
Lamb - Pork


HYGRADE'S
Frankfurters in
Natural Casings

HYGRADE'S
Original West
Virginia Cured Ham
Ready to Serve

'HYGRADE'S
Famous
Corned Beef
and Tongues

CONSULT US
BEFORE BUYING
OR SELLING

EXECUTIVE OFFICES
HYGRADE FOOD PRODUCTS CORP.
30 Church Street, New York, N. Y.



HORMEL
GOOD FOOD

Main Office and Packing Plant
Austin, Minnesota

HUNTER PACKING COMPANY

East St. Louis, Illinois


BEEF • VEAL • PORK • LAMB

HUNTERIZED SMOKED AND CANNED HAM

New York Office, 408 West 14th St., Paul Davis, Mgr.

William G. Joyce
Boston, Mass.

F. C. Rogers Co.
Philadelphia, Pa.



A. L. Thomas
Washington, D. C.

Local &
Western Shippers
Pittsburgh, Pa.

31 100